

# Trofeo Estate's Dining Menu

67 per person for 2 courses  
79 per person for 3 courses

## Arrival

Wine infused bread, Samian olive oil

## Entrée (Pick One)

Farmhouse terrine, pickled grapes,  
truffle brioche and herbs

Estate fig caprese salad, sumac red onions,  
whipped ricotta and estate tomato jam

Seared tuna, compressed watermelon,  
avocado cream and macadamia dressing

Clearwater scallops (3), mushy peas,  
chorizo and lemon

## Main (Pick One)

Charred porterhouse, pressed potato, sage,  
prosciutto and Dutch carrots  
(Additional \$10)

Pork cutlet, estate apples, celeriac,  
spiced braised cabbage and charred lime

Skull Island prawns, heirloom tomato's,  
basil and samphire

Gnocchi, parmesan crumble, rainbow chard,  
pickled mushrooms and parmesan custard

## Dessert (Pick One)

Amphora chocolate and star anise brûlée  
with peppered rhubarb

Shiraz poached pear, coffee mascarpone  
and smoked almonds

Trofeo Estate selected cheeses, quince paste,  
dried fruit and crackers



## Supplements:

House cut chips, parsley mayonnaise 15

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Young leaves, parmesan and  
lemon dressing 14

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Affogato - choice of:  
Kahlua, Frangelico and Baileys 20

## Kids Menu - 35

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Each kids menu includes a  
Drink and vanilla ice cream with  
chocolate sauce

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Trofeo fried chicken and chips

Gnocchi, Napoli sauce

Cheesy Margherita pizza

Menu curated by Executive Chef, Steve Davidson

Please enquire with staff for allergy concerns  
Public holidays incur a surcharge of 20%. \*

Enjoyed your experience? Feel free to rate us on Google!

# Trofeo Estate's Set Shared Menu

86 per person

## Arrival

Wine infused bread, Samian olive oil

## Entrée

Estate fig caprese salad, sumac red onions,  
whipped ricotta and estate tomato jam

Clearwater scallops, mushy peas,  
chorizo and lemon

## Main

Pork cutlet, estate apples, celeriac,  
spiced braised cabbage and charred lime

Skull Island prawns, heirloom tomato's,  
basil and samphire

## For The Table

House cut chips, parsley mayonnaise

Young leaves, parmesan and  
lemon dressing

## Dessert

Amphora chocolate and star anise brûlée  
with peppered rhubarb

\*All parties of 8 guests and above must  
be on the set dining menu.\*