



## 2 Course 67 / 3 Course 79

### **Bread**

House made wine infused focaccia, Samian extra virgin olive oil

### **Entrees**

Jerusalem artichoke soup, McRae mushrooms & truffle mascarpone

Farmhouse terrine, piccalilli, toasted brioche

Beetroot and estate shiraz cured ocean trout, shredded apples, horseradish crème fraiche

Classic beef tartare, smoked egg yolk, celeriac chips, neusturgen oil

### **Mains**

Ricotta gnocchi, McRae mushrooms, fermented garlic, fennel hazelnut crumble, baby spinach

Braised lamb, prunes and zucchini, smoked almonds and saffron potatoes

Charred Australian tuna, celeriac remoulade, saffron, leeks and Dromana mussels

Dandenong Ranges duck breast, white bean ragout, rosemary semolina bake, green tea and honey jus

### **Supplements**

House-cut chips, parsley mayonnaise + 15

Young leaves, parmesan, lemon dressing + 14

### **To Finish**

Spiced fig pudding, salty caramel, vanilla ice cream

Rice pudding brulee, Amphora chocolate, poached mandarin compote

Selection of local & imported cheeses, quince, dried fruits, crackers

*Enjoyed your experience?  
We would love you to share your thoughts on Google!*

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

TROFEO



ESTATE

The process of aging in Amphora (clay vessels) yields a result like no other. In honouring the ancient methods of winemaking, Trofeo Estate allows tradition to triumph creating wines that are nurtured to be their true selves.

The Amphorae do not impart any external characteristics on the wine and allow the natural character of the grape and the terroir to be fully expressed in the final drop. Improving the texture and complexity of the wine.

In this technique, organic grapes are used and the addition of commercial yeasts or other additives is avoided, resulting in pure and authentic wines.

Jim & Kathy Manolios acquired the Estate in 2012 and have since worked tirelessly alongside founding winemaker, Richard Darby, to nurture the vineyard, incorporating organic farming and viticulture principles that is extended within the restaurant.

This carefully curated menu by Executive Chef, Steve Davidson, focuses on organic, local and seasonal produce. With some ingredients being grown and harvested at the Estate itself and the owners garden. All culminating in a experience we are proud to offer you.

# Terracotta Amphora

## WHAT IS IT ?

