



Trofeo Estate Dining Menu

86 per person

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Arrival

*House made wine infused focaccia,
Samian extra virgin olive oil*

Entrée

*Farmhouse terrine, piccalilli, toasted
brioche*

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

Main

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

*Charred Australian tuna, celeriac
rémoulade, saffron, leeks and Dromana
mussels*

For The Table

House cut chips, parsley mayonnaise

*Young leaves, parmesan and
lemon dressing*

Dessert

*Spiced fig pudding, miso salted caramel,
vanilla ice cream*



Menu curated by Executive Chef, Steve Davidson

**Please advise staff about all allergies and dietary requirements.*

*Public holidays incur a surcharge of 20%. **

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