TROFEO ESTATE

Winter Menu

2 Course $68

Start Additional

House baked wine infused focaccia | Samian olive oil 4e
Single seed oysters | fresh lemon | mignonette 6e
Main Ridge Dairy whipped cashmere | marinated olives | house baked focaccia 22

Entree Choose One

Split king prawns (2) | green butter | grilled lime | fermented chilli
Aged cheddar croquettes (2) | house-made tartare | pickles
Fennel cured ocean trout | marinated zucchini | caviar butter
Hand chopped beef tartare | horseradish | mustard leaf | garam marsala

Main Choose One

Rock flathead | fennel | surf clams | sauce vierge
Roasted duck breast | Jerusalem artichoke | celeriac | spiced prunes
Potato gnocchi | truffle ricotta | cauliflower | golden raisins
Pork belly | glazed radicchio | apple puree | shallots

Sides

Summer leaves | estate herbs | white balsamic vinaigrette

Roasted eggplant | whipped tofu | pomegranate | green chilli | saffron roasted tomatoes 27
Charred broccolini | almonds | smoked anchovies 16
Hawkes Farm hand-cut chips | garlic aioli 18

Have you enjoyed your experience? We would love you to share your thoughts on Google!
Please note; Public Holidays will incur a 20% surcharge

Please enquire with staff for allergy concerns. We take the utmost care when catering to dietary requirements yet cannot guarantee the complete absence of allergens from our menu items.