TROFEO ESTATE

Chef Feed Me Menu

3 Course $85

Dietary options must be requested in advance and are limited to dietary requirements only.

Arrival

Main Ridge Dairy whipped cashmere | Marinated olives | House-baked focaccia

Dietary options: GF focaccia or vegan polenta

Entree

Casarecce pasta | Braised lamb ragu | Peas | Pecorino

Air dried beef | Celeriac | Capers | Organic rocket | Olive oil (gf)

Dietary option: Vegan Casarecce pasta | Sauce vierge | Estate herbs | Vegan butter

Main

Todays Fish | Sorrel | Toasted Hazelnuts | Verde (A) (gf)

Braised Beef Cheek | Polenta | Horseradish | Local Herbs

Vegan dietary option: Miso-glazed eggplant | Whipped tofu | Blistered grapes

Sides

Leaves | Estate Herbs | White Balsamic Vinaigrette

This menu is a family styled shared plate

Seafood origins : Australia (A) Imported (I) Mixed (M)

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.