TROFEO ESTATE

Spring Menu

Spuntini | Additional

House Baked Wine Infused Focaccia | Samian Olive Oil	$4e
Single Seed Oysters | Fresh Lemon | Mignonette (A)	$6e
Polenta | Bresaola | Ricotta | Truffle	$9.5
Main Ridge Dairy Whipped Cashmere | Marinated Olives | House Baked Focaccia	$23

Primo| Entree

Warm Sardine | Sweet and Sour Raisins | Pine Nuts | Parsley (A)	$21
Casarecce Pasta | Braised Lamb Ragu | Peas | Pecorino	$24
Zucchini Flowers | Main Ridge Goats Cheese | Walnut Cream	$19
Air Dried Beef | Celeriac | Capers | Organic Rocket | Olive Oil	$23

Secondi | Main |

Todays Fish | Sorrel | Toasted Hazelnuts | Verde (A)	$43
Roasted Duck Breast | Jerusalem Artichoke | Cavolo Nero | Jus	$44
Risotto | Roasted Pumpkin | Cashmere | Goats Cheese | Blistered Grapes	$36
Braised Beef Cheek | Polenta | Horseradish | Local Herbs	$41

Contorni| Additional

Leaves | Estate Herbs | White Balsamic Vinaigrette	$12
Green Beans | Hazelnuts | Herb Dressing	$16
Charred Broccolini | Almonds | Smoked Anchovies	$17
Hawkes Farm Hand-Cut Chips | Garlic Aioli	$19

Chefs Choice

5 Course | Sharing Style | Chefs Selection Of Our Finest Seasonal Dishes	$89pp

Receive 5% off when pay by cash

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.