



### Starters to Share

Oysters natural -----	4 each**
From the Paddock – chicken liver parfait, pork and veal terrine, selection of cured meats, served with house accompaniments -----	36**
From Sea and Earth – House cured salmon, smoked local bay mussels, mushroom croquettes, Ridge farm cauliflower with truffle custard -----	36**
Add one of our artisan cheeses to your platter -----	8

### Entrees

Slow roasted Ridge farm cauliflower, truffled custard and roasted baby onions -----	14
Herb crusted half shell scallops, Estate apple salad -----	16**
House smoked salmon, popped grains, spiced carrots and garden herbs -----	14**
Classic beef tartare with Heritage farm duck egg, salt and vinegar chips -----	15**

### For the little people

Cheesy tomato pizza	12
Crumbed free range chicken tenders and fries	12
Estate lamb Bolognese	12

\*\* Denotes dishes that can be made gluten free

- Please note that menu items may contain traces of shellfish, fish, sesame, nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross – contamination, Trofeo Estate is unable to guarantee the absence of the above ingredients in any of its menu items.



## Mains

Market Fish, smoked local mussels, vanilla braised fennel,  
cavolo nero, squid ink crisp 36\*\*

*2016 Trofeo Estate Amphora Single Block Pinot Gris*

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Pan seared duck breast, spiced heirloom beetroot puree, whole baby  
beets and pork rillettes 38\*\*

*2016 Trofeo Estate Amphora Chardonnay*

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Red wine braised beef cheek, roast parsnips, charred baby leeks,  
and milk solid crumble 38\*\*

*2015 Trofeo Estate Amphora Shiraz*

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Twice cooked pork belly, celeriac puree, local rhubarb,  
and celeriac chips 36\*\*

*2015 Trofeo Estate Amphora Pinot Noir*

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Ridge farm beetroot and ricotta gnocchi, garden vegetables,  
goat's curd, Red Hill hazelnut butter 34

*2016 Trofeo Estate Amphora Rose*

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## Sides

Fries and house aioli 8\*\*

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Kipfler potatoes with cliffex smoked bacon 9\*\*

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Seasonal greens 8\*\*

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Warm pumpkin, beetroot, capers, baby herbs 8\*\*

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### Affogato

Vanilla bean ice cream, Allpress espresso, Kahlua or Frangelico 14

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### Cheese - See today's selection of artisan cheeses

Served with house made lavosh, fruit loaf, house quince paste & muscatels

1 cheese 9\*\*

2 cheeses 17\*\*

3 cheeses 26\*\*

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### Dessert

Cardamom brulee, local rhubarb, orange and hazelnut biscotti 15

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Chocolate gateau, caramelised white chocolate, raspberry sorbet 16

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Coffee sponge, mascarpone ice cream, espresso shot 16

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Kids ice cream - please ask your waiter for today's flavours 4-7-9

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### Coffee & Tea

Espresso - double espresso 4.2

Piccolo - long black - short macchiato - long macchiato 4.2

Latte - cappuccino - flat white 4.6

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Good Morning Breakfast - Nepalese Black - Earl Grey 4.6

Peppermint - Lemongrass & Ginger - Green 4.6

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### Hot Other

House blend Chai latte 4.9

House made Hot Chocolate 4.9

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