



## Our Grazing Menu

<b>Oysters</b> – natural or Terzetto granita	4.5 ea**
<b>From the Paddock</b> – chicken liver paté, pork and veal terrine, Spanish jamon, bresaola and farmhouse cheddar, served with house accompaniments	36**
<b>From Sea and Earth</b> – House cured Salmon, smoked local bay mussels, wild mushroom croquettes, slow roasted Ridge farm cauliflower bake and truffled D’Affinois, served with house accompaniments	36**
<b>Formaggio</b> – Today’s selection of Artisan cheeses served with House-made lavosh, baked fruit loaf, our quince paste and muscatels	28**
<b>Fries</b> – Shoestring fries with house aioli	8**
<b>Something sweet</b> – Today’s freshly baked treat	TBA
Selection of estate ice creams and sorbets	\$12
Chocolate Gateau and raspberry sorbet	\$16

\*\* 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.