

**To Share**

'Nduja, House flat bread & Estate olive oil \$2.5 *each*

Oysters natural \$5 *each*

Paddock plate \$42

Artisan cured meats & house terrines with accompaniments for 2 or more to share

Add one of our artisan cheeses to your platter \$9

Starter

Skull Island prawns, potato and apple salad \$18

Scallops, pomegranate & daikon radish salad, garlic chive whey \$17

House smoked salmon, rice wafer, spiced heirloom carrots & garden herbs \$16

Yellow fin tuna, sesame seeds, avocado, fennel & mandarin pearls \$18

Classic steak tartare, Heritage farm duck egg yolk, salt & vinegar crisps \$16

Main

Wild caught market fish "aqua pazza", Venus Bay clams, sea grapes & tomatoes \$38

17 Amphora Chardonnay

Duck breast, pumpkin puree, radicchio, pistachios & grapes \$39

16 Amphora Pinot Noir

Roast lamb rack, curry potato gratin, braised leek & leek ash labneh \$42

15 Amphora Shiraz

Twice cooked pork belly, Ridge Farm carrots, charred nectarine's \$38

16 Single Block Pinot Gris

Ridge Farm heirloom beetroot & goats curd tart, pickled onions \$35

16 Amphora Rosé

Sides

Twice cooked house chips, miso mayonnaise \$10

Spanish Jamon, Burrata & nectarine salad \$13

Frisée salad, aged sherry vinaigrette \$9

Little people

Cheesy tomato pizza \$12

Baby cheese burger & chips \$13

Estate lamb Bolognese \$12

Sweets & Cheese

Coconut panna cotta, poached pineapple, almond & lemon balm \$16

Chocolate gateau, caramelised white chocolate, raspberry sorbet \$17

Lemon curd, musk, poached rhubarb & Red Hill summer fruits \$15

Selection of 3 cheeses \$27

Please inform your waiter of any allergies or dietary requirements

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.