

**To Share**

Estate sourdough, 'Nduja butter \$3

Coriander & pinto bean betal leaf, spiced almonds \$2 *each*

Paddock plate \$23

Spanish jamon & house terrine with accompaniments

Starter

Grilled octopus skewers, romesco nero, lime, garden herbs \$17

Chicken liver parfait, salt & vinegar crisps, breakfast radishes \$16

Beetroot & gin cured Òra King salmon, vine ash, fennel salad \$18

Ridge Farm biodynamic heirloom tomatoes, That's Amore fiore di burrata \$16

Main

Wild caught market fish, taramasalata, smoked butter sauce \$38

16 Amphora Single Block Pinot Gris

Confit duck leg, blood plum & bay leaf jam, Estate pinot noir glaze \$37

16 Amphora Pinot Noir

Crown of poussin, truffle potato, buttered corn, charred red onion \$39

16 Amphora Single Block Chardonnay

Twice cooked pork belly, black pudding crumble, pickled apple, beetroot \$37

15 Amphora Shiraz

Local mushroom & truffled risotto, pecorino Romano \$36

15 Amphora Single Block Pinot Noir

Sides

Twice cooked house chips, parmesan & truffle mayonnaise \$12

Spanish jamon, burrata, popped grains \$13

Mixed leaf salad, mustard vinaigrette \$9

Little people

Tomato & cheese pizza \$12

Panko crumbed fish & chips \$13

Estate lamb Bolognese \$12

Sweets & Cheese

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

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

Estate wine poached pear, hazelnuts, pinot gris custard \$17

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.