

To Share

House sourdough, pine mushroom butter	\$3
Black garlic & corn arancini	\$4 each
Shaved octopus, oyster leaf, wasabi greens, mustard oil, lime	\$16
Chicken liver parfait, estate pinot brioche, house condiments	\$16
New England fish pie, toasted sourdough, bonito butter	\$19
Twice baked pumpkin soufflé, local fetta, pickled pumpkin, spiced seeds	\$16
Paddock plate <i>Spanish jamon, house terrine & house condiments</i>	\$23

Main

Classic moules frites (<i>Dromana bay mussels</i>) 16 Amphora Single Block Chardonnay	\$24 \$36
Market fish, ratatouille, fermented chilli, lemon brandade, sea grapes 17 Amphora Chosen Few Chardonnay	\$38
Pork belly, roasted artichoke, popcorn flower, estate pomegranate, star anise 18 Amphora Pinot Gris	\$35
Confit duck leg, cauliflower puree, crispy floret's, truffle sauce 16 Amphora Single Block Pinot Noir	\$34
Gremolata braised lamb gnocchi, herb butter, braised baby onions 16 Amphora Shiraz	\$32
Potato gnocchi, local vegetables, eggplant caviar, salt bush 18 Amphora Rose	\$28

Sides

Shoe string fries, garlic aioli	\$9
Roasted Brussels sprouts, lardons, lemon	\$9
Mixed leaf salad, mustard vinaigrette	\$9

Little people

Tomato & cheese pizza	\$10
Panko crumbed fish & chips	\$10
Estate lamb Bolognese	\$10

Sweets & Cheese

Sweet pastry, salted caramel frangipane, truffle & oat ice-cream	\$14
Chocolate gateau, caramelised white chocolate, raspberry sorbet	\$15
Warmed spiced rice pudding, braised dates, pinot noir cream	\$14
Selection of 3 cheeses with housemade accompaniments	\$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 & 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.

TROFEO ESTATE



"Terracotta wine, life in a glass...drink, enjoy, be sustained."

Welcome to Trofeo Estate, Terracotta wines, paddock to plate dining, your special events & much more...

Our wines are Estate grown & handmade in Terracotta Amphora. Our food is sustainably sourced, providing the very best of seasonal & local flavours.

Enjoy our unique converted 80 year old passionfruit cannery building which provides a truly special ambience.

"Picturesque, historic, unique...the team at Trofeo offer something truly special"

Weekly Specials

Friday Night

*Paddock to Plate \$35
Steak & glass of Wine*

Saturday Night

*Pasta & Pinot \$30
Bowl of Pasta
& glass of Pinot Noir*

Soft Drink

Purezza sparkling water UNLIMITED	\$2 pp
House made soft drinks organic lemonade or ginger presse	\$6
Organic orange juice	\$5
Mock Red Hill biodynamic apple juice	\$5

Beer

St Andrews Brewery, Australian lager, 5% , Fingal	\$8
Jetty Road, Pale ale, 4.8%, Dromana	\$9
Bad Shepard, Tiny IPA, 3.5%, Cheltenham	\$8
Mock Red Hill, Apple cider, 5.5%, Red Hill	\$9

Atomica Coffee

Espresso, long black	\$4
Latte, cappuccino, short & long macchiato	\$4.5
Organic hot chocolate	\$5
With organic soy or almond milk add	.50c

Larson & Thompson Tea

Breakfast, Nepalese black, earl grey, green, peppermint	\$4.5
Spiced chai latte	\$5

Sparkling

2018 Terzetto - Pinot Noir, Chardonnay, Pinot Gris	\$10	\$45
2015 Blanc de Noir - Pinot Noir - Methode Traditionelle	\$12	\$55

Whites

2018 Amphora Pinot Gris	\$12	\$45
2017 Amphora Sauvignon Blanc	\$12	\$45
2016 Amphora Single Block Chardonnay	\$12	\$45
2015 Amphora Chardonnay		\$65
2017 Amphora Chosen Few Chardonnay		\$68

Pinks

2018 Amphora Rosé - Pinot Noir, Shiraz	\$11	\$40
2013 No 85 Moscato Rosa	\$8	\$30

Reds

2016 Amphora Pinot Noir	\$12	\$45
2016 Amphora Single Block Pinot Noir	\$13.5	\$60
2016 Amphora Chosen Few Pinot Noir		\$70
2016 Amphora Shiraz	\$13	\$55
2014 Amphora Shiraz		\$70
2016 Amphora Single Block Shiraz		\$68
2016 Amphora Chosen Few Shiraz		\$70
2015 Estate Cabernet Sauvignon	\$13.5	\$55

Sticky

2012 Trofeo Estate Moscato Oro	\$ 8	\$30
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TrofeoEstateWinery



TrofeoEstate

*Winter trading hours

Cellar door Open 5 days Wednesday to Sunday 10am- 5pm

Bistro - Open 5 days Wednesday to Sunday Lunch 12noon - 4pm

Dinner Friday & Saturday from 5.30pm til late

www.trofeoestate.com // info@trofeoestate.com // 03 5981 8688

We take group bookings for the Bistro & Cellar Door.

Trofeo Estate is available for events & functions

Ask our friendly staff for further details.