







To Share

Artisan bread w Estate olive oil	\$2 pp
Arancini served with aioli (V)	\$5 each
Saganaki, oregano emulsion, lemon...3 pieces (GF) (V)	\$17
Local calamari, baby rocket & fennel salad, lemon, confit garlic aioli (GF)	\$22
Hervey Bay scallops corn purée, chorizo, charred corn, popcorn shoots...3 pieces (GF)	\$21
Beetroot cured Tasmanian salmon, pickled golden beet carpaccio, fennel, orange, 'Main Ridge' goats cheese & micro herbs (GF)	\$20
Paddock plate...'house made' terrine, cured meats, pickled vegetables, croutons. Add a cheese option...\$9 per cheese	\$25
Harvest plate...truss cherry tomato, baby heirloom carrots, baby leeks, zucchini, eggplant, mushroom & polenta w seasonal purée (V) (GF) (VG)	\$19

Main

Kangaroo Sirloin, burnt onion purée, broccolini, parsnip crisps w port & red wine jus (GF)	\$39
 17 Amphora Shiraz	
Coffee rubbed Pork Loin w braised cabbage panncetta on apple & fennel puree	\$39
 16 Amphora Single Block Pinot Noir	
Cauliflower Steak, romesco w sweet potato straws (V) (VG)	\$25
 18 Amphora Rose	
Fish of the Day...freshest available ask your waiter.	Market price
 Wine pairing will be advised	
Linguine pescatore...fish, prawns, scallops, mussels, vongole, garlic & white wine w EVO & charred Bug	\$41
 18 Amphora Chardonnay	
Wild forest mushroom & thyme risotto, truffle oil, parmesan tuile (V) (GF)	\$33
 18 Amphora Chosen Few Pinot Gris	

Salads

Compressed watermelon, feta & mint (GF) (V)	\$12
Caprese of truss tomato, basil, buffalo mozzarella, balsamic reduction, parmesan crisp. (GF)	\$16
Mixed leaf salad w mustard vinaigrette (V) (VG) (GF)	\$9

Sides

Roasted kipfler potatoes, sea salt, truffle oil (GF)	\$12
French Fries, confit garlic aioli (GF)	\$9
Sautéed Seasonal greens (V) (VG) (GF)	\$12

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Friendly

CUSTOMERS PLEASE NOTE: Whilst all due care is taken to cater for dietary requirements, Trofeo Estate is unable to guarantee the absence of traces of allergens (such as, but not limited to: gluten, dairy, peanuts, tree nuts, shellfish, egg, soy & wheat etc). Please make your waiter aware of all dietary requirements & allergies.

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"

Trofeo Estate prides itself on using only the freshest seasonal produce & ingredients available, supporting local growers & suppliers wherever possible. All our seafood is delivered daily & sourced from sustainable fisheries within Australia. We hope you enjoy your dining experience at Trofeo as we constantly endeavour to provide you with an exciting seasonal menu.

Sweets & Cheese

A changing selection...ask your wait staff	\$__
Selection of three local cheeses & accompaniments	\$28

Kids (12 years & under)

Fish & chips	\$12
Margherita Pizza (V)	\$12
Linguine Bolognese	\$12

Soft drink & Juice

Purezza sparkling water UNLIMITED	\$3.5 pp
Organic orange juice	\$5
Mock Red Hill biodynamic apple juice	\$5
House made lemonade	\$6

Coffee & Tea

Espresso, long black	\$4.5
Latte, cappuccino, short & long macchiato	\$5
Organic hot chocolate	\$5
With organic soy or almond milk add	.50c
Breakfast, Nepalese black, earl grey, green, peppermint	\$4.5
Chai latte	\$5

Sparkling

2019 Terzetto...Pinot Noir, Chardonnay, Pinot Gris	\$12	\$49
2015 Blanc de Noir...Pinot Noir, Methode Traditionelle		\$65

Whites

2018 Amphora Chardonnay	\$12.5	\$54
2018 Amphora Single Block Chardonnay	\$14	\$65
2018 Amphora Chosen Few Pinot Gris	\$13	\$56

Pinks

2018 Amphora Rosé...Halliday Rated 90 Points	\$11	\$39
--	------	------

Reds

2016 Amphora Single Block Pinot Noir	\$12.5	\$54
2018 Amphora Pinot Noir	\$13	\$56
2017 Amphora Shiraz	\$12.5	\$54
2017 Chosen Few Shiraz		\$65
2017 Amphora Cabernet Sauvignon	\$13.5	\$58

Sticky

2019 Late Harvest Cane Cut Pinot Gris	\$17	\$65
---------------------------------------	------	------

Beer

St Andrews Brewery, Australian lager, 5% , Fingal	\$9
St Andrews Session ale at 3.5%	\$8
Jetty Road, Pale ale, 4.8%, Dromana	\$9
Hop Nation, Oatmeal Stout, 5% Footscray	\$10
Mock Red Hill, Apple cider, 7%, Red Hill	\$9

*Spring Summer trading hours

Cellar Door Open 7 Days 10am-5pm
 Restaurant Open Mon - Fri 12pm -4pm Sat - Sun 11am - 4pm
 Dinner Friday & Saturday from 5.30pm til late.
 *Restaurant Open 7 days for lunch after Boxing Day

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

We take group bookings for the Restaurant & Cellar Door.
 Trofeo Estate is available for events & functions
 Ask our friendly staff for further details.



TrofeoEstateWinery



TrofeoEstate