

TRENTHAM

SHARED STARTERS

Caramelised Bush Tomato Balsamic, Olive Oil & Dukkah served with Trentham's freshly baked bread	\$ 6.00
3 Dips (serves two/three) House-made dips served with marinated olives, feta cheese & Trentham foccacia	\$19.00
Trentham Platter (serves two) House-made pâté, semi-dried tomatoes, prosciutto, olives, smoked salmon, grilled vegetables & chicken terrine	\$27.00

ENTRÉES

Baked Goat Cheese Tart served on caramelised onion with semi dried tomatoes & rocket	\$13.00
Braised Pork Belly served with jasmine rice, bok choy & a caramel dressing	\$13.50
Crispy Camembert Cheese served on a bed of salad greens with house compote	\$15.00
Ox-Tail Gow Gee served with shiitake mushrooms in a beef broth	\$12.50
Crispy Asian Marinated Quail in duck broth with bok choy, chilli jam & fried ginger	\$16.50
Citrus & Saffron Risotto served with seared scallops & served with rocket garnish	\$21.00
Seared Salmon (100gr) on Asian style crispy salad with a palm sugar dressing	\$19.00

MAINS

Fettuccine Pasta Puttanesca with tomatoes & garlic simmered with anchovies, capers, olives & red pepper with a hint of chilli	\$21.00
Kangaroo Fillet served with potato rösti, bok choy & a rich plum jus	\$29.00
Grain Fed Eye Fillet topped with a garlic herb butter & served on onion mash & sautéed Spinach finished with a rich red wine Jus	\$36.00
Slow Braised Lamb Shank (14 hours) in a red wine sauce served with roast vegetables & onion mash	\$26.00
Tender Chicken Breast filled with camembert & local pistachios, served with roast vegetables & a creamy Verjus sauce	\$28.00
Pork Rib Cutlet with a macadamia nut & parmesan crust, served on sautéed Kipflers & leek with a whole grain mustard jus	\$30.00
Asian Style Steamed Snapper served with bok choy, jasmine rice & a yellow curry sauce	\$27.00
Chicken, Leek & Chardonnay Pie served with mash potato & roast vegetables	\$24.00
Twice Cooked Asian Duck served on Kipfler potatoes, bok choy, served with an orange & ginger jus	\$32.00

DESSERTS

Flourless Mud Cake served with double thick cream & raspberry compote	\$ 9.90
Warm Crepes served with a citrus sauce & vanilla Ice cream	\$ 9.90
Sticky Date Pudding with a butterscotch sauce & double thick cream	\$ 9.90
Lemon Curd Tart served with honey & thyme Ice cream	\$ 9.90
Citrus & Raisin Bread & Butter Pudding served with vanilla bean custard	\$ 9.90
Chocolate Lava Pudding served with mars bar sauce & double thick cream	\$ 9.90
Affogato - Trentham vanilla ice cream, liqueur of your choice, espresso coffee (Liqueur suggestion: Baileys, Frangelico or Tia Maria)	\$12.00
Australian Cheese Selection - served with nuts & crackers (serves two)	\$19.00
Blue Cheese available on request	\$ 4.00

HOT BEVERAGES

Cappuccino	\$3.80
Café Latte	\$3.80
Chai Latte	\$3.80
Espresso	\$3.80
Flat White	\$3.80
Long Black	\$3.80
Tea	\$3.50
Macchiato – long or short	\$3.80
Vienna Coffee	\$4.50
Hot Chocolate	\$4.50
Liqueur Coffee	\$8.50