

# TRENTHAM

## SHARED STARTERS

<b>Trentham Bread</b> served with caramelised bush tomato balsamic, virgin olive oil & dukkah	\$6.50
<b>Selection of house-marinated olives &amp; seasoned nuts</b>	\$16.00
<b>Dips</b> house-made served with marinated olives, fetta cheese & Trentham foccacia	\$19.00
<b>Trentham Platter</b> includes chicken & pistachio terrine, pork & duck rillettes, pate, Spanish salami, pickles, corned beef & horseradish served with bread & crackers	\$27.00

## ENTRÉES

<b>Crostini Misti</b> Trio of bruschetta - Roasted capsicums & fetta cheese - Sautéed mushrooms, with goats cheese curd - Roasted beetroot with balsamic onions	\$13.00
<b>Calamari St Antonio</b> tender marinated calamari in extra virgin olive oil, garlic, herbs, touch of chilli; lightly dusted in flour, shallow fried, served on a rocket salad and a balsamic mayonnaise dressing	\$19.00
<b>Crispy Pork Skin Belly</b> served on French lentils with a romesco sauce	\$17.00
<b>Spinach &amp; Ricotta Dumplings</b> baked with a Napolitano sauce	\$15.50

## PASTA & RISOTTO

<b>Mushroom Risotto</b> Arborio rice with wild mushrooms, finished in a white wine chicken broth	\$19.00
<b>Spaghetti Marinara</b> home-made spaghetti with extra virgin olive oil, white wine, garlic, touch of chilli, parsley and a medley of fresh seafood	\$24.00
<b>Home-made Pasta of the Day</b> (please check our specials board)	

## MAINS

<b>Sticky Lemon Chicken</b> crispy skin grilled chicken fillet, oven finished with a sticky lemon sauce served with herb pilaf. Persian fetta and potato & carrot puree	\$28.50
<b>Aged Scotch Fillet</b> 120 day dried (in house), grain fed served on wilted baby spinach, potato rösti with a smoky bacon, onion, mushroom & red wine sauce	\$36.00
<b>Twice Cooked Double Roasted Duck</b> par boned double roasted crispy skin duck on potato puree with a grilled pear and orange sauce	\$32.00
<b>Fish of the Day</b> please check board or ask your waiter	market price
<b>Crispy Roulade of Pork</b> served with rosemary, walnuts, roast potato, bok choy, and glazed in jus	\$26.90

## SIDE DISHES & SALADS

Steamed <b>seasonal vegetables</b>	\$7.00
<b>Pan fried spinach</b> , lemon, garlic, extra virgin olive oil and parmesan shavings	\$8.00
Tossed <b>green salad</b>	\$7.00
<b>Rocket, pear and parmesan salad</b>	\$7.00
Shoe-string <b>chips</b>	\$6.00

## DESSERTS

<b>Affogato</b> Vanilla ice cream, espresso shot & liqueur of your choice	\$13.00
<b>Cheese Platter</b> A selection 4 premium cheeses	\$19.00

***Please see our daily specials  
from \$10.90***

## TEA / COFFEE

Espresso	\$3.80
Long Black	\$3.80
Cappuccino	\$3.80
Latte	\$3.80
Flat White	\$3.80
Chai Latte	\$3.80
Vienna Coffee	\$4.80
Hot Chocolate	\$4.80
Liqueur Coffee	\$8.50
<b>Tea</b> (small pot)	\$3.50

*English Breakfast  
Earl Grey  
Green Tea  
Peppermint  
Camomile*

**Extra charge – soy, decaf, double shots**