

TRENTHAM

SHARED STARTERS

| | | | | | |
|----------|---|-------------------------------|-------------------|--|---------|
| V | Trentham Bread baked in-house, served with our caramelised bush tomato balsamic, olive oil & dukkah | | | | |
| V | Olives & Pate local olives tossed in garlic, chilli and fresh thyme, accompanied by house-made pate and chutney served with warmed house bread | | | | |
| | Trentham Platter selected delicacies of house-made seasonal terrine and pate, accompanied by cured meats, vegetables & camembert, served with bread & crackers | | | | |
| | Tastes of Trentham a tasting plate of the chef's selections | | | | |
| | | Winemaker's suggestion | | | |
| | | | Nebbiolo | | \$27.00 |
| | | | Chardonnay | | \$30.00 |

ENTRÉES

| | | | Entrée | Main |
|-------------|---|---------------------------------|---------|---------|
| | Local Yabby Sformato (Italian soufflé) served chilled with a house-made fresh yabby tomato and onion chutney | | | |
| | | Yarra Valley Chardonnay | \$16.00 | |
| V | Arancini (4) roasted pumpkin and gorgonzola rice balls with a Italian herb aioli | | | |
| | | Nebbiolo | \$13.50 | |
| | Tempura Prawn Tails SA tiger prawns battered with a yellow saffron tempura, served on avocado, tomato & red onion salsa | | | |
| | | Vermentino | \$16.00 | \$24.00 |
| V/GF | Vegetarian Frittata with candied cherry tomatoes and house-made capsicum chutney | Chardonnay or Pinot Noir | \$13.50 | \$20.00 |
| | Calamari tender marinated & lightly seasoned, shallow fried and served on a rocket salad with a balsamic mayonnaise dressing | | | |
| | | Pinot Grigio | \$16.00 | \$25.00 |

MAINS

| | | | | |
|-----------|--|-----------------------------|--|--------------|
| | Fish of the Day see specials board | Ask your wait person | | Market Price |
| GF | Chicken Supreme chicken breast filled with buffalo mozzarella and asparagus, served on a rice pilaf with creamy rosemary white wine sauce | | Chardonnay | \$28.00 |
| GF | Eye Fillet tender medallions served on mash with greens and a caramelized onion red wine jus | | Heathcote Shiraz | \$35.00 |
| GF | Duck double roasted duck leg on a poached pear served with seasonal greens and and citrus sauce | | Mornington Peninsula Pinot Noir | \$26.00 |
| V | Ricotta Gnocchi house-made fresh ricotta gnocchi with ratatouille and topped with grana padano | | Petit Verdot | \$26.50 |
| GF | Fresh Scallops sautéed in garlic, sweet chilli & cream, served with jasmine rice and drizzled with candy balsamic | | Sauvignon Blanc | \$28.00 |

TRENTHAM

SIDE DISHES & SALADS

| | |
|-------------------------------------|--------|
| GF/V Garden Salad | \$6.00 |
| GF/V Pear and Parmesan Salad | \$9.00 |
| GF/V Regular Fries | \$6.00 |

DESSERTS

| | |
|---|---------|
| Warm Chocolate Coconut & Macadamia Brownie with coconut gelato and chocolate ganache sauce | \$9.50 |
| GF Orange & Moscato Sorbet | \$9.50 |
| Pecan & Sun Muscat Pie served with caramel sauce and double cream | \$9.50 |
| Rose Water and Orange Blossom Honey Panna cotta served with a mango coulis and a pistachio nut praline | \$9.00 |
| Affogato vanilla ice cream, espresso shot & liqueur of your choice | \$12.00 |

All of our desserts can be enjoyed with a glass of Noble Taminga

CHEESE

| | |
|---|---------|
| Cheese Plate a selection of three cheeses, served with crackers, dried fruit and our own fruit paste, serves two | \$25.00 |
|---|---------|

TEA / COFFEE

GF - Gluten Free V – Vegetarian