

TRUNK

275 EXHIBITION ST

SET MENU OPTIONS

TWO COURSE \$50 PER PERSON

(OPTION A)

SET SHARED ENTRÉE & CHOICE OF MAIN

TWO COURSE \$65 PER PERSON

(OPTION B)

CHOICE OF ENTRÉE & MAIN

THREE COURSE \$75 PER PERSON

(OPTION C)

CHOICE OF ENTRÉE, MAIN & DESSERT

OPTION A

TWO COURSE \$50 PER PERSON

SET SHARED ENTRÉE & CHOICE OF MAIN

SHARED ENTRÉE

FRITTO MISTO

arancini, cheese croquette, polenta chips, aioli (v)

BEETROOT CARPACCIO

thinly sliced beetroot, goats cheese, rosewater, pistachio (v)

CURED MEATS

chef's selection, olives, pickles

MAIN

BRAISED BEEF CHEEK

parsnip puree, roasted carrots, kiplers, peas w caramelised shallots, port jus

SPINACH & RICOTTA RAVIOLI

tomato sugo, basil, parmesan (v)

ROASTED SALMON FILLET

potato gratin, green beans, lemon butter sauce

COFFEE/TEA

OPTION B

TWO COURSE \$65 PER PERSON

CHOICE OF ENTRÉE & MAIN

ENTRÉE

SPANAKOPITA

filled film pastry w spinach & pine nuts, fig marmalade, pistachio (v)

HONEY GLAZED PORK BELLY

walnuts, cinnamon, apple sauce

CHAR-GRILLED PRAWNS

almond skordalia, warm minted peas, lemon dressing

MAIN

HOUSE MADE POTATO GNOCCHI

tomato sugo, basil, parmesan (v)

12HR BRAISED LAMB SHOULDER

smoked wheat, minted yoghurt

FISH OF THE DAY

parsnip puree, roasted root vegetables, chive & tarragon butter

COFFEE/TEA

OPTION C

THREE COURSE \$75 PER PERSON

CHOICE OF ENTRÉE, MAIN & DESSERT

PLEASE NARROW DOWN CHOICES TO THREE ENTRÉES & THREE MAINS

ENTRÉE

HONEY GLAZED PORK BELLY
walnuts, cinnamon, apple sauce

KATAIFI HALOUMI
fig marmalade, walnuts (v)

MORTON BAY BUG
taramasalata, almonds, capers, olives, warm kipfler salad

TUNA TARTARE
sashimi grade tuna tartare, cous cous, finger lime, pickles

MAIN

CONFIT DUCK
beetroot, lentil, grape jus, confit cigar

BLACK ANGUS EYE FILLET (200G)
potato gratin, wild mushroom ragu, red wine reduction

PISTACHIO CRUSTED CHICKEN
saffron & honey caramelised onions, Persian jeweled rice

FISH OF THE DAY
catalan peppers, romesco, fennel & orange salad

RAVIOLI
spinach, ricotta, sugo, parmesan (v)

DESSERT

CHOCOLATE MOUSSE
mixed wild berries, hazelnut praline, chantilly cream

BANANA & VANILLA BEAN BRÛLÉE
almond biscotti

ARABIAN PAVLOVA
rosewater meringue, pistachio semifreddo, halva, Turkish delight, pomegranate, summer berries

THREE CHEESE
muscatels, pear, walnuts, grissini

COFFEE/TEA