

# TRUNK

275 EXHIBITION ST

## FEED ME MENU

Our chefs have designed this progressive menu for sharing between friends, family & colleagues.

Highlighting signature dishes from the à la carte menu, this is an ideal option for bigger groups wanting the full Trunk experience.

### **\$50 PER PERSON**

(OPTION A)

MAINS & SIDES

### **\$60 PER PERSON**

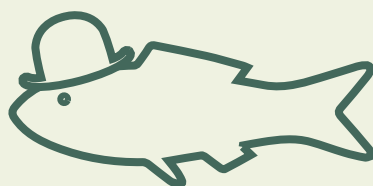
(OPTION B)

ENTRÉE, MAINS & SIDES

### **\$70 PER PERSON**

(OPTION C)

ENTRÉE, MAINS, SIDES & DESSERT



## ENTRÉE

### **TUNA TARTARE**

sashimi grade tuna, cucumber, bugul, pomegranate,  
quail egg, pickled raddish, sesame, pita crisps

### **BEETROOT CARPACCIO**

thinly sliced beetroot, goats cheese, rosewater, pistachio

### **LAMB BOREKS**

diced lamb, caramelised onions, pine nuts

## MAIN

### **MOORISH LAMB**

12hr roasted lamb, hung yoghurt,  
jeweled freekah, pomegranate

### **BAKED SALMON**

tahini, walnut taratore, herb salad w citrus dressing

### **SPANAKOPITA**

layers of filo pastry filled w spinach, pine nuts, feta

## SIDES

### **CAULIFLOWER**

tahini, almond za'atar, lemon

### **ROASTED POTATOES**

paprika, harissa mayonnaise

### **FATTOUSH SALAD**

cucumber, tomato, sumac, spring onion, sorell, pita crisps

## DESSERT

### **BANOFFEE PIE**

banana, toffee, cream

### **DONUTS**

mini glazed vanilla custard donuts w raspberries

### **CHOCOLATE TART**

chocolate ganache tart w coco rice square

### **LEMON MERINGUE**

lemon curd tart, meringue

## ENTRÉE

### **SALMON GRAVLAX**

beetroot, goats cheese, walnuts

### **PORK BELLY**

walnuts, cinnamon, apple sauce

### **FRITTO MISTO**

smoked potato croquette, polenta, arancini, aioli

## MAIN

### **GIPPSLAND EYE FILLET LOIN**

rosemary & black pepper crusted,  
caramelised shallots, port reduction

### **FISH OF THE DAY**

barbequed market fish, salsa verde & lemon

### **CANNELLONI**

mushroom & ricotta filled cannelloni,  
confit cherry tomato, sugo, basil

## SIDES

### **GREEN BEANS**

garlic, chilli, ricotta, pine nuts, pangrattato

### **POTATOES**

truffled creamed mash potatoes

### **TRUNK GARDEN SALAD**

seasonal baby vegetables, pickled leaves,  
kalamata olives, barrel aged feta

## DESSERT

### **BANOFFEE PIE**

banana, toffee, cream

### **DONUTS**

mini glazed vanilla custard donuts w raspberries

### **CHOCOLATE TART**

chocolate ganache tart w coco rice square

### **LEMON MERINGUE**

lemon curd tart, meringue