

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)

BOREKS

lamb, mustard curd, pistachio

SALMON GRAVALAX

walnuts, goats cheese

MAIN

OX CHEEKS

parsnip puree, seasonal vegetables, caramelised shallots, port jus

ROASTED SALMON FILLET

potato gratin, green beans, lemon butter sauce

BAKED CANNELLONI

mushroom, ricotta, spinach, sugo (v)

COFFEE/TEA

OPTION B

TWO COURSE \$65 PER PERSON

CHOICE OF ENTRÉE & MAIN

ENTRÉE

HONEY GLAZED PORK BELLY
walnuts, cinnamon, apple sauce

KATAIFI HALOUMI
fig marmalade, walnuts (v)

OCTOPUS
kipflers, romesco, bottarga

MAIN

OX CHEEKS
parsnip puree, seasonal vegetables, caramelised shallots, port jus

FISH OF THE DAY
warm freekah salad

HOUSE MADE POTATO GNOCCHI
tomato sugo, basil, parmesan (v)

COFFEE/TEA

OPTION C

THREE COURSE \$75 PER PERSON

CHOICE OF ENTRÉE, MAIN & DESSERT

PLEASE NARROW DOWN CHOICES TO THREE ENTRÉES, MAINS & DESSERTS

ENTRÉE

HONEY GLAZED PORK BELLY
walnuts, cinnamon, apple sauce

KATAIFI HALOUMI
fig marmalade, walnuts (v)

OCTOPUS
kipflers, romesco, bottarga

KIBBEH
caramelised onion, almond skordalia, pickled raddish

MAIN

BLACK ANGUS EYE FILLET
potato gratin, wild mushroom ragu, red wine reduction

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

FISH OF THE DAY
warm freekah 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