

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

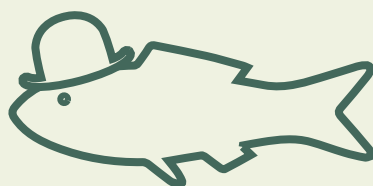
(OPTION B)

ENTRÉE, MAINS & SIDES

\$70 PER PERSON

(OPTION C)

ENTRÉE, MAINS, SIDES & DESSERT



FEED ME MENU #1

ENTRÉE

SNAPPER CEVICE

pomegranate, lime, olive oil, dill, crisps

BETROOT CARPACCIO

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

DUCK CIGAR

confit duck, orange labnah, walnuts, fig jam

MAIN

MOORISH LAMB

roasted whole lamb shoulder, minted hung yoghurt,
jeweled freekah, pomegranate

BAKED SALMON

tahini, walnut taratore, herb salad w citrus dressing

SPANAKOPITA

pumpkin, macadamia, spinach, haloumi (v)

SIDES

CAULIFLOWER

tahini, almond za'atar, lemon

ROASTED POTATOES

paprika, harissa aioli

FATTOUSH SALAD

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

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

FEED ME MENU #2

ENTRÉE

SALMON TARTARE

fennel, raddish, sesame, taramosalata

HONEY GLAZED PORK BELLY

walnuts, cinnamon, apple sauce

FRITTO MISTO

smoked potato croquette, polenta, arancini, aioli (v)

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, confit cherry tomato sugo, basil (v)

SIDES

BROCCOLI

garlic, chilli, ricotta, pine nuts, pangratatto

POTATOES

truffled creamed mash potatoes

GREEK SALAD

tomato, cucumber, kalamata, barrel aged feta, oregano

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