

TRUNK

275 EXHIBITION ST

TWO COURSE
\$40 PER PERSON

LUNCH SET MENU

SET SHARED ENTRÉE & CHOICE OF MAIN

SHARED ENTRÉE

HOMMUS PLATE

warm pita bread, crudites (v)

BEETROOT CARPACCIO

candied hazelnuts, goat's curd, sorrel (v)

ARANCINI

bolognaise, parmesan

MAIN

GRILLED SALMON

harissa pearl cous cous, roasted carrots, diced prawns, tahini remoulade

PULLED LAMB SHOULDER

jewelled Persian pilaf, hung yoghurt, herb salad

POTATO GNOCCHI

tomato sugo, parmesan, basil (v)

SET MENU OPTIONS

TWO COURSE \$52 PER PERSON

(OPTION A)

SET SHARED ENTRÉE & CHOICE OF MAIN

TWO COURSE \$67 PER PERSON

(OPTION B) CHOICE OF ENTRÉE & MAIN

THREE COURSE \$75 PER PERSON

(OPTION C)

CHOICE OF ENTRÉE, MAIN & DESSERT

OPTION A

TWO COURSE \$52 PP

SET SHARED ENTRÉE & CHOICE OF MAIN

SHARED ENTRÉE

FRITTO MISTO

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

BOREKS

lamb, mustard, pistachio

SALMON GRAVALAX

walnuts, goats cheese

MAIN

OX CHEEK

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 \$67 PP

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 CHEEK
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 B

THREE COURSE \$75 PP

CHOICE OF ENTRÉE, MAIN & DESSERT

PLEASE NARROW DOWN CHOICES TO THREE ENTRÉES, MAINS & DESSERTS ENTRÉE

ENTRÉE

HONEY GLAZED PORK BELLY
walnuts, cinnamon, apple sauce

KATAIFI HALOUMI
fig marmalade, walnuts (v)

OCTOPUS
kipflers, romesco, bottarga

DUCK CIGARS
confit duck, chestnut, goats curd

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