

Sample Menu Only

Please email us or contact for an updated menu

Shared Mezza

- Charcuterie Platter**, cured meats, pork rillettes, gourmet cheese, parfait, cornichons, crusty bread **26**
Shanklish, aged yoghurt cheese, Spanish onion, tomato, dukkah, olive oil, Lebanese bread **(v) 15**
Trio House **Dips**, Lebanese bread, olive oil **(v) 14**
House Made **Dukkha**, olive oil, balsamic warm bread **12**
Haloumi **Cigara**, walnut & fired capsicum dip **(v) 14**

Entrée

- Freshly shucked Oysters** served natural w. Japanese mirin & cucumber dressing **(gf df) 18/34**
Charred **Calamari & fennel**, radicchio, radish, lemon **(gf df) 16**
House Made Lamb Sausages, baba ghanoush, sumac rocket salad, pomegranate and flat bread **20**
Cumin dusted Quail, watermelon, feta, mint & pomegranate salad **(gf) 20**
Chicken Liver Parfait, green apple, prosciutto, crusty bread **16**
Roast Pumpkin & Feta **Risotto Balls**, garlic aioli, **(gf v) 14**

Main Course

- Crackling **Pork Belly**, calvados apple puree, potato croquette, celeriac apple remoulade w. Pedro jus **(gf) 35**
Asian Inspired **Beef Cheeks**, rice, bok choy, Braising stock, caramelised shallot, chilli & coriander **35**
Prawn & Scallop **Linguini**, garlic, ginger and a hint of chilli w shaved parmesan & rocket **35**
Chicken Fillet stuffed w. ricotta, basil & pine nut on kipfler, artichoke, sundried tomato, squash **(gf) 32**
Premium **Porterhouse Steak**, creamy mash, seasonal greens oyster mushroom & Truffle butter **(gf) 43**
Miso glazed **Tasmanian Salmon**, sesame roasted pumpkin, broccolini, pickled ginger, black rice **(gf) 35**
Confit Duck Maryland, parsnip puree, chicken liver parfait, asparagus, sour cherry compote **(gf) 35**
Paella, prawns, mussels, fish, scallop, calamari, chorizo, saffron rice, peas, tomato & capsicum **(gf) 39**

Vegan Options

- Roasted **Heirloom Carrot**, hommus, lentil pilaf, pepita, pomegranate, olive oil, mint, coriander **(gf) 26**
Chick Pea, potato & spinach curry, Basmati rice, cashews & coriander **(gf) 28**

Sides | extras

- Watermelon, feta & mint Salad **10**
Seasonal Vegetable medley **10**
Bowl Chips **8**
Garden Salad **8**

Kids (strictly under 12 only)

- Crumbed chicken, chips, salad **10/15**
Calamari, chips & salad **10/15**
Bolognaise **15**

Dessert

- Fig & Walnut Pudding**, butterscotch, vanilla ice cream & toasted walnuts **12**
Green Tea & pandan **Panna Cotta**, coconut tapioca pearls, sesame praline, minted melon **(gf) 14**
Orange & Almond Cake, double cream, honeycomb & glazed orange **(gf) (df option) 10**
Chocolate & Hazelnut Cake, salted caramel, vanilla ice cream, chocolate ganache & quince **(gf) 14**
Deconstructed **lemon Meringue**, lemon curd, fired meringue, raspberry cream & avocado lime mousse **14**
Vanilla & Coconut Vegan Cake, coconut yoghurt, spiced pear & quince paste **(Vegan) (gf) 12**
Three Cheese Platter Creamy blue, Brillat Savarin, L'artisan le fermier: **for 1 18 for 2 30**