

# TRENTHAM

**Welcomes to Trentham Estate** Our Restaurant selects and handpicks from local Artisan producers, including our garden, to bring you the freshest daily ingredients. This allows us to give you an ever-changing seasonal menu that complements our philosophy of **seasonal, fresh, local**.

**Harvest Table** Chefs' selection 3 course Harvest Table is all about communal eating. Let the Chefs decide for you, you choose your wine & we take care of the rest. **60/pp**

## Starters

<b>Trentham Dukkah &amp; Balsamic</b> , served with our extra virgin olive oil & homemade focaccia <b>(v)</b>	<b>9</b>
<b>Arancini</b> pumpkin and gorgonzola, confit garlic aioli, prosciutto crisp <i>Winemaker's suggestion: Pinot Grigio</i>	<b>14</b>
<b>Terrine</b> of pork and Trentham Muscat, pink peppercorn & house made relish <i>Winemaker's suggestion: Estate Chardonnay</i>	<b>16</b>
<b>Tempura Prawns</b> with local avocado & tomato salsa with citrus aioli <i>Winemaker's suggestion: Vermentino</i>	<b>18</b>
<b>Trentham Platter</b> cured meats, pickled veg, house made dip, pate, olives, focaccia <i>Winemaker's suggestion: Sangiovese Rosé</i>	<b>30</b>
<b>Bruschetta</b> roasted red capsicum, olives, feta, balsamic, lemon thyme <b>(v)</b>	<b>15</b>

## Mains

<b>Trentham Cliffs Murray Cod</b> seasonal veg, fennel and orange salad <b>(gf)</b> <i>Winemaker's suggestion: Tasmanian Chardonnay</i>	<b>35</b>
<b>Potato Gnocchi</b> house made with burnt butter, sage and walnuts <b>(v)</b> <i>Winemaker's suggestion: Pinot Gris / Nero D'Avola</i>	<b>28</b>
<b>Confit Leg of Duck</b> vanilla mash, bok choy, Pinot Noir jus <b>(gf)</b> <i>Winemaker's suggestion: Tasmanian Pinot Noir</i>	<b>34</b>
<b>Chicken Maryland</b> harissa and lime roasted, cous cous salad & cucumber yoghurt <i>Winemaker's suggestion: Verdejo / Viognier</i>	<b>28</b>
<b>Mixed Cous Cous Salad</b> cucumber yoghurt, mint, olives and Danish feta <b>(v)</b>	<b>15</b>
<b>Grain Fed Eye Fillet</b> rosemary potatoes, garden veg, Béarnaise <i>Winemaker's suggestion: Heathcote Shiraz</i>	<b>39</b>

## Sides

<b>Garden Vegetables</b> of the day <b>(v)</b>	<b>8</b>
<b>Steak House Chips</b> house made aioli, Murray pink salt <b>(v)</b>	<b>8</b>
<b>Beetroot Salad</b> rocket, feta, walnuts <b>(v/gf)</b>	<b>9</b>

Desserts

<b>Local Olive Oil &amp; Chocolate Mousse</b> , cookie crumble, cream <b>(gf)</b>	<b>14</b>
<b>Trentham Sticky Date</b> butterscotch sauce, vanilla ice cream	<b>14</b>
<b>Local Orange Flourless Cake</b> local olive oil, Murray pink salt <b>(gf)</b>	<b>12</b>
<b>Eton Mess</b> smashed pav, summer berries, cream <b>(gf)</b>	<b>14</b>
<b>Cheese Plate</b> cheese selection with fig paste	<b>30</b>
<b>Affogato</b> espresso shot, vanilla ice cream	<b>8</b>
<b>Liqueur Affogato</b> Baileys, Tia Maria, Frangelico, Kahlua or Drambuie	<b>14</b>

*Winemaker's suggestions:*

<b>Noble Taminga</b>	<b>7</b>
<b>Moscato</b>	<b>7</b>
<b>Muscat</b>	<b>6</b>
<b>Fine Old Tawny</b>	<b>6</b>
<b>V.P Shiraz</b>	<b>6</b>

Coffee & Tea

<b>Vittoria Coffee</b>	<b>4</b>
<b>Leaf Tea</b>	<b>4</b>
<b>Hot Chocolate</b>	<b>5</b>