

New Year's Eve Dinner

\$150 per person

Includes a French 75 and amuse bouche on arrival

8

AT TRINITY

Starters to share

Antipasto

Sliced David Blackmore wagyu bresaola, San Daniele prosciutto & salumi w/ condiments & warm house-made breadsticks

Or

Tasting Plate

Fried southern calamari w/ chilli sea salt & garlic aioli. Baked Italian wagyu beef & veal meatballs. Tomato & Burrata salad & Grilled Yamba King Prawns w/ chilli flakes, chives, lemon & garlic butter

Choice of Main

Risotto of summer asparagus, peas, cavolo nero, fresh herbs & Meredith Farm Feta (V, GF)

Spaghettini pasta tossed w/ Fraser Island spanner crab meat, sliced chili, garlic & fresh herb's

Seared Cone Bay barramundi fillet w/ whipped Paris mash, dill & caper & lemon sauce (GF)

Trinity 'Fish & chips' - hand-cut chips, wild caught Blue-eye Cod, beer batter, house tartare

200g Veal cutlet w/ parmesan & lemon crumb w/ whipped Paris mash & caramelised onion sauce

Grilled spatchcock, roasted banana pepper, zucchini, asparagus, tomato dressing (GF)

Lamb pizza – slow roasted lamb shoulder w/ olives, garlic, chilli, potato, red onion, crumb feta & rocket

Mushroom pizza – field mushrooms, onion, basil, feta, lemon zest, watercress, truffle mascarpone (V)

Prawn pizza – marinated garlic & chili prawns w/ roasted capsicum, sliced tomato & salsa verde

Share of two Sides

Rocket salad w/ toasted walnuts, bosc pear, shaved parmesan & aged balsamic dressing (V, GF)

Sautéed broccolini & sugar snap peas w/ crumbled feta & lemon dressing (V, GF)

Hand-cut twice cooked chips w/ house-made ketchup sauce (V)

Dessert

Croissant bread & butter pudding, toasted almonds, apricot glaze & vanilla anglaise

Passionfruit Cheesecake, passionfruit coulis & coconut gelato

Glazed chocolate Mousse dome, vanilla bean gelato, black currant jam

Passionfruit brownie, chocolate gelato & whipped mascarpone (GF)

Chocolate & hazelnut pizza, banana, vanilla gelato & melted Belgian chocolate



Kids Menu

\$40 per child

Includes unlimited soft drink

Crispy Fish & chips w/ tomato ketchup

Cheesy cheese pizza

Ham & cheese pizza

Ham & pineapple pizza

Spaghetti pasta w/ Bolognese

Spaghetti pasta w/ Napoli sauce

Crumbed chicken pieces w/ ketchup

Kids Dessert

3 scoops of chocolate or vanilla ice cream w/ strawberry sauce & chocolate flakes or chocolate sauce & strawberries



8

AT TRINITY



Starters

Six Freshly shucked Sydney Rock Oysters, with mignonette, or with pickled cucumber, salmon caviar, chardonnay vinegar	\$24 \$26 \$36
Soft burrata, oxheart tomatoes, caramelised balsamic, basil, San Daniele prosciutto & ciabatta *Vegetarian option available	\$25
Italian wagyu beef & veal meatballs, cherry tomatoes, smoked mozzarella & toasted sourdough	\$20
Crispy zucchini flowers filled w/ spinach & four cheeses, tomato confit & grated pecorino (V)	\$25
Grilled avocado salad with hazelnuts, sheep yogurt, beetroot, salsa verde & potato crisps (V, GF) *Vegan option available	\$22
Fried southern calamari with wild rocket leaves, chili sea salt & creamy roasted garlic aioli	\$23
Seared sea scallops with celeriac puree, roasted pine nuts, blackcurrants & chives (GF)	\$26
Grilled Yamba King Prawns with chili flakes, chives, lemon & garlic butter (GF)	\$29
Antipasto to share	\$42
Sliced David Blackmore wagyu bresaola, San Daniele prosciutto & salumi with condiments & warm house-made breadsticks	
Tasting Plate to share	
Fried southern calamari w/ chili sea salt & garlic aioli. Baked Italian wagyu beef & veal meatballs. Tomato & Burrata salad & Grilled Yamba King Prawns w/ chili flakes, chives, lemon & garlic butter	\$48



8

AT TRINITY

Mains

Risotto of asparagus, peas, cavolo nero, fresh herbs, Meredith Farm feta (V,GF) *Vegan option available	\$23
Quattro cheese Tortellini, sage, burnt butter, sultana, pine nuts (V)	\$25
Spaghettoni, Fraser Island Spanner crab, chilli, garlic, fresh herb	\$32
Spaghettoni with Wagyu Bolognese ragout, parmesan Reggiano	\$26
Pappardelle with braised lamb shoulder, white wine, peas, mint, pecorino chees	\$28
Trinity fish & chips, hand-cut chips, wild caught Cod, beer batter, house tartare, lemon	\$29
Pan roasted Cone Bay barramundi, Paris mash, dill, caper & lemon sauce (GF)	\$35
Crispy skin Petuna ocean trout, pea puree, asparagus, squash & trout pearls (GF)	\$33
BBQ spatchcock, roasted banana pepper, zucchini, asparagus, tomato dressing (GF)	\$29
250g Tajima Wagyu Sirloin MBS 8+, chat potatoes, Café de Paris, mustard leaves (GF)	\$42
Veal cutlet, garlic, parmesan, lemon crub with paris mash & caramelized onion sauce *gluten free option available	\$33 \$3



Pizza

Garlic bread pizza with smoked sea salt flakes, rosemary, buffalo mozzarella & confit garlic (V)	\$16
Margherita, heirloom tomato with fior di latte, parmesan, fresh oregano & basil, tomato base (V)	\$23
Mushrooms, roasted with fresh basil, white truffle oil, crumb feta, truffled mascarpone base(V)	\$26
Pumpkin, roasted with pine nuts, caramelised onion, crumb feta, rocket, balsamic glaze (V)	\$23
Potato, buffalo mozzarella, crispy potato, rosemary, parmesan & truffle emulsion (V)	\$25
Pino's pepperoni, Roma tomato, buffalo ricotta, fresh basil and tomato base	\$25
Ham, double smoked leg ham w/ mushrooms, ricotta & balsamic reduction and tomato base	\$25
The KJ, wagyu mince beef, tomato base, fior di latte, roast pineapple, basil	\$25
Braised lamb with potato, fresh Italian parsley and oregano, red onion, Sicilian olives, garlic, lemon & chilli, crumb feta, rocket and tomato base	\$28
The Bolognese, tomato base, Wagyu Bolognese ragout, fior di latte, parmesan, basil	\$23
Wagyu bresaola with fior di latte, artichoke cream, taleggio	\$28
San Daniele, 24-month aged prosciutto, burrata, Roma and cherry tomatoes, rocket, shaved parmesan & balsamic dressing	\$28
Prawns, marinated with garlic and chilli, roasted capsicum, tomato & salsa verde	\$29
Vegan Supreme, vegan mozzarella, peppers, mushrooms, potatoes, olives & caramelised onions	\$26
Gluten free base add	\$3
Vegan cheese	\$2
Ortiz anchovies	\$5

Sides

Rocket salad, walnuts, bosc pear, shaved parmesan & aged balsamic dressing (V)	\$8
Heirloom tomato salad, aged balsamic, basil, cracked black pepper (V)	\$9
Avocado salad, with cucumber, baby cos & chardonnay dressing (V)	\$9
Hand-cut chips & house tomato ketchup (V)	\$9
Truffle fries, grated parmesan & garlic aioli (V)	\$10
Sautéed broccolini & sugar snap, ricotta & lemon (V)	\$9

Cheese



Choose 3 artisanal cheeses, fig jam, muscatels, quince paste with crackers & crispbread	\$36
---	------

Lywher Dairies Cornish Kern – West Cornwall, GBR, pasteurized cow's milk

Cypress Grove Midnight Moon – Holland, California goat's milk

Will Studd Brillat-Savarin – Normandy, France, unpasteurized cow's milk

Colston Bassett Stilton – Nottinghamshire, GBR, pasteurized cow's milk



Dessert

Single O affogato, vanilla gelato, toasted macadamia nuts & espresso shot	\$11
add Frangelico, amaretto or baileys	\$4
Selection of Italian style gelato – Choose 3 scoops – choice of vanilla bean, Belgian chocolate, coconut, passionfruit, raspberry, pistachio, dulce de leche or pavlova	\$14
Passionfruit cheesecake with passionfruit coulis & coconut gelato	\$15
Glazed chocolate Mousse dome with vanilla bean gelato & black currant jam	\$15
Mango & coconut custard trifle with toasted marshmallow & passionfruit sorbet (GF)	\$15
Passionfruit brownie with chocolate gelato & whipped mascarpone (GF)	\$15
Strawberry pancake brulee with fresh summer berries & berry compote	\$15
Croissant bread & butter pudding with toasted almonds, apricot glaze & vanilla anglaise	\$15
Chocolate & hazelnut pizza with banana, vanilla gelato & melted Belgian chocolate	\$15



Kids Meals

Crumbed chicken pieces w/ tomato ketchup

Crispy Fish & chips w/ tomato ketchup

Cheesy cheese pizza

Ham & cheese pizza

Ham & pineapple pizza



Spaghetti pasta w/ Bolognese

Spaghetti pasta w/ Napoli sauce

Kids Dessert

One Scoop \$4 | Two Scoops \$8 | Three Scoops \$12

Choice of chocolate or vanilla ice cream with strawberry sauce & chocolate flakes or chocolate sauce & strawberries



Breakfast Menu

Single O Coffee - 'killer Bee' blend

Espresso	\$3
Single O - Flat white, latte, short black, long black, macchiato, piccolo or cappuccino	\$4
Large size	\$0.5
Milklab almond, macadamia, lactose free, coconut milk or Bonsoy soymilk	\$0.5
Belgian hot melted chocolate	\$5
Spiced Chai latte	\$5
Golden turmeric latte with turmeric, ginger, cayenne pepper & vanilla bean	\$5

Mayde tea - handmade organic tea from Bryon Bay, New South Wales

Earl grey - Black tea & bergamot	\$4
Serenity – Chamomile w/ passionflower, rose petals & lavender	\$4
Green sencha - Green sencha, Jasmin flowers & rose petals	\$4
Cleanse – Tulsi w/ nettle Leaf, dandelion, red clover & corn flowers	\$4
Digest – Peppermint leaves w/ liquorice, fennel & calendula	\$4

Cold Pressed Freshly Squeezed Juices (available between 7:30am and 10:30am)

Cold-pressed freshly squeezed local orange juice	\$8
The 8 Breakfast Green Juice – Kale, green apple, ginger, celery & coconut water	\$8
Turmeric Juice – Fresh pineapple juiced, coconut water, fresh turmeric & lime	\$8
Tropical – Dragon fruit, mango, coconut water & passionfruit	\$8
Designer – Tell us your favorite w/ watermelon, pineapple, orange &/or apple juice	\$8

Smoothies, Frappes and Shakes (available between 7:30am and 10:30am)

The Lakeside – Almond milk, banana, granola, chia, cacao & organic agave nectar	\$8
Blueberries – Blueberries, coconut, coconut yoghurt, honey & cinnamon	\$8
Rose Garden – Raspberries, banana, pomegranate syrup & rosewater	\$8
Watermelon Frappe – Watermelon, coconut water, lime & blended mint leaves	\$8
Super Chocolate Shake w/ chocolate shavings & crunchy chocolate pearls.	\$8
Vanilla Bean Shake w/ Tahitian vanilla bean gelato & vanilla fairy floss	\$8
Strawberry thick shake w/ strawberry compote & dehydrated strawberries	\$8

Breakfast Menu

Toasted Sonoma sourdough w/ butter, choice of strawberry jam, vegemite or peanut butter (V)	\$6
Toasted banana bread served warm w/ butter (V)	\$7
Warm croissant filled w/ shaved double smoked ham & swiss cheese	\$9
Watermelon & fresh fruit salad w/ mix berries, coconut yoghurt, mint & lemon balm (V, GF, VE)	\$14
Chia & almond milk pudding w/ coconut yoghurt & strawberry rhubarb compote (V, GF, VE)	\$15
Macadamia granola, w/ fig, coconut yoghurt, fig compote & maple syrup (V, VE)	\$15
Bircher muesli w/ banana, strawberries, blueberries & toasted almonds (V, VE)	\$15
Breakfast pizza w/ ham & egg, potato, buffalo mozzarella cheese & basil leaves	\$23
Breakfast pizza w/ egg, potato, field mushroom, buffalo mozzarella cheese & basil leaves (V)	\$23
Grilled toastie w/ double smoked ham, Dijon mustard, gruyere cheese & topped w/ a fried egg	\$18
Avocado toast w/ cherry tomatoes, watercress, Meredith farm fetta & poached egg (V)	\$18
Choice of egg's w/ grilled sourdough - fried, poached, scrambled or boiled w/ house ketchup (V)	\$14
Ricotta hotcakes w/ banana, honeycomb butter & maple syrup (V)	\$21
Oven baked shakshuka Eggs w/ roast bullhorn peppers, spices, tomatoes, basil & ciabatta (V)	\$22
Eggs benedict w/ crispy potato rosti, poached eggs, cured Ora king salmon & hollandaise sauce	\$23
Corn fritters w/ avocado salsa, spinach, coriander, roasted tomato (V)	\$22
Green pea pancake w/ whipped fetta, house relish, zucchini, mint & poached egg (V)	\$21

Breakfast extras

Poached, fried, scrambled or boiled free-range eggs from Lake Macquarie	\$3e
Hummus, roasted roma tomato, crispy rosti, grilled halloumi cheese	\$4e
Double smoked bacon, avocado, roast field mushrooms, spinach, shaved ham	\$5e
House cured Ora King Salmon	\$5
Gluten-free bread, sourdough, ciabatta	\$3

NON-ALCOHOLIC COCKTAILS

Apple Seedlip martini w/ spiced seedlip non-alcoholic spirit, fresh apple juice & whites
Strawberry & pineapple fizz w/ strawberry shrub
Jug of tropical fruit punch w/ mango, pineapple & fresh orange juice

SOFT DRINKS

Aqua Pana 750ml	\$8
San Pelligrino 750ml	\$8
San Pelligrino Limonata, Chinotto or Aranciata rosso	\$4
Capi Soda, lemonade, tonic or ginger ale 250ml	\$4
Coca Cola 330ml	\$4
Coke Zero 330ml	\$4
Lemon, Lime & Bitter	\$4

American express credit card transactions incur a 1.5% processing fee.
No multiple split bills, a maximum of two credit cards accepted per table.
All items incur a surcharge of 10% on Sundays & 15% on public holidays.
Please advise your waiter of any food allergies.

