



MENU

8 at Trinity embodies premium, yet approachable modern Australian dining using the freshest seasonal and local produce paired with influences and techniques developed around the globe.

Our professional team of chefs, mixologists, baristas, and sommeliers helm the 8 at Trinity kitchen and bar. They bring inspiration and creativity from many cuisines across Europe, Asia, and Australia, delivering decades of distinguished culinary and management experience to your table.

Showcasing first-class design in a beautiful and relaxed waterfront setting, the team at 8 at Trinity will help you create an amazing dining experience. Guests can dine comfortably on our most decadent offerings alongside family favourites including the occasional classic throwback, sip signature cocktails and savour our world-class wines.

From the East Coast's most premium seafood platter and Wagyu Tomahawk (MBS9+) to our infamous Singapore chilli prawns, we offer a sophisticated and diverse menu encompassing the best locally sourced quality produce. Our approachable, non-pretentious setting is perfect for sampling our authentic pizzas and delightfully delicious desserts. But the experience doesn't stop there. We also have you covered with our stunning cocktails and an extensive, carefully selected wine list that embraces varietals from the best growing regions, a comprehensive spirits list and a wide range of local and imported beers.

Thank you for joining us today at 8 at Trinity for an unforgettable dining experience.

Gluten Free (gf) - Vegetarian (v) - Vegan (vegan) - Dairy Free (df)
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

STARTERS

Premium Tasting Plate

Moreton bay bugs & lemon. Queensland tiger prawns & cocktail sauce.
 Sydney rock oysters with pickled cucumber,
 salmon caviar & chardonnay vinegar.
 Kingfish ceviche, avocado mousse, yuzu dressing, green apple,
 finger lime & avruga caviar.
 (All gf/df)
 98

Optional add-on:

Live eastern rock half lobster, creme fraiche, chives & lemon
 +78 per half lobster

Tasting Plate

Fried calamari, chilli sea salt & garlic aioli(df).
 Wagyu meatballs.
 Tomato & burrata salad(v/gf).
 Grilled king prawns, chilli & garlic butter(gf).
 Served with a toasted crostini.
 (gluten free foccacia option +\$6)
 78

Vegetarian Tasting Plate

Saffron arancini & pecorino. (v)
 Grilled avocado salad, hazelnuts, almond cream,
 baby beetroots, salsa verde. (v/gf)
 Tempura zucchini flowers, spinach & four cheese. (v)
 Tomato & burrata salad. (v/gf)
 Served with a toasted crostini.
 (gluten free foccacia option +\$6)
 68

Saffron Arancini

Goats feta, fior di latte mozzarella, pecorino, leek & saffron aioli (v)..... 26

Six Sydney Rock Oysters (gf/df)

Natural..... 32 Mignonette..... 36
 Pickled cucumber, salmon caviar & chardonnay vinegar..... 43

Garlic Pizza

rosemary, fior di latte & confit garlic (v)..... 25

Kingfish Ceviche

avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df).....sml...29 / lge...55

Roasted Watermelon

burrata, 30yr aged balsamic, river mint, extra virgin olive oil & toasted crostini (v).....29
 (gluten free foccacia option +\$6)

Fried Burrata

filled with basil pesto, tomato confit, parmesan, extra virgin olive oil & toasted crostini (v)..... 29

Wagyu Meatballs

grape tomatoes, smoked mozzarella, basil, parmesan & toasted crostini..... 29

Zucchini Flowers (3)

tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v).....29
 add more flowers: +10 each

Grilled Avocado

hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df)..... 28

Fried Calamari

chilli salt, lemon, rocket & garlic aioli (df).....28

Sea Scallops (5)

celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf).....37

Split King Prawns

chilli, chives & garlic butter (gf).....sml...33 / lge...62

MAINS

PASTA

- Pumpkin Rotolo**
goats feta, spinach, preserved lemon yoghurt, pine nuts, currants & sage (v)..... 35
- Quattro Cheese Tortellini**
four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v).....36
- Potato & Stracciatella Gnocchi**
zucchini flower, mushrooms, sage, lemon butter sauce, chives & parmesan (v)..... 36
- Vegan Casarecce**
mushrooms, confit garlic, truffle, plant cream & hazelnut (vegan/df)..... 35
(gluten free option available)
- Vegetarian Lasagna**
nutmeat ragu, mushroom, vegan cheese & vegan bechamel sauce (df/ve)..... 35
- Wagyu Bolognese Spaghetti**
parmesan reggiano (gluten free option available).....36
(vegetarian or vegan option with nutmeat ragu available)
- Lamb Saffron Pappardelle**
braised lamb shoulder, red wine, tomatoes, basil, peas, parmesan & pecorino cheese.....38
- Crab Spaghettini**
spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander
(gluten free option available)..... 43

FISH

- Trinity Fish & Chips**
beer battered murray cod, chips, tartare & lemon..... 39
- Barramundi**
pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf)..... 43
- Salmon en Croute**
Ora King Salmon encased en croute with spinach & ricotta filling, dill cream, fennel salad,
smoked salmon pearls..... 45

FROM THE GRILL

- Chicken Fricassee** (600g Spring Chicken)
Twiced cooked chicken, spiced bread sauce, confit chestnut mushrooms
& tarragon chicken jus. Served with duck fat potato maxim 45
- Wagyu Beef Cheek MBS 8+**
overnight braised rangers valley wagyu, paris mash, carrots, squash, chives & port jus (gf)..... 49
- Wagyu Rump Cap MB9+**
270gr jack's creek wagyu, duck fat potato maxim, vinegar salt, portobello mushroom,
pickled pearl onion, green peppercorn sauce (sous vide to medium)..... 55
- Wagyu Sirloin MBS 9+**
250g stone axe wagyu, royal potato dauphinoise, mustard cream sauce & jus (gf).....89

SHARE

8 AT TRINITY SIGNATURES

Singapore Chilli Style Prawns

[Best shared between two people]

Coriander, spring onions, chilli, garlic,
steamed rice & house warmed baozer buns

118

Wagyu Tomahawk MBS9+

Various sizes available daily 1.5kg - 2.5kg

[Please allow 60 minutes cooking time]

With picante, chimichumi & green peppercom sauce
\$MP

Japanese Kagoshima A5

Wagyu Scotch Fillet MBS 12+

Sizes vary depending on availability

Served medium & to be shared between 2 people

Crispy duck fat potato maxim, vinegar salt,
roasted portobello mushrooms,

pickled pearl onions & green peppercom sauce

\$MP

Seafood Platter

[Best shared between two people]

Six Sydney Rock Oysters

pickled cucumber, salmon caviar, chardonnay vinegar

Moreton Bay Bug

Kingfish Ceviche, avocado mousse, yuzu dressing,

green apple, finger lime & avruga caviar

Sea Scallops, celeriac, pine nuts, blackcurrants

Live Eastern Rock Half Lobster, creme fraiche, chives & lemon

Queensland Tiger Prawns & seafood sauce

Split King Prawns, chilli & garlic butter

Murray Cod, beer batter, chips & tartare

Fried Calamari, rocket, chilli salt

268

SIDES

Rocket Salad , walnuts, pear, parmesan, aged balsamic dressing & evoo (v/gf).....	15
Avocado Salad , cucumber, cos & chardonnay dressing (v/gf).....	15
Thick Chips & house ketchup (ve).....	14
Thin Fries & rosemary salt (v).....	14
Truffle Fries , parsley & truffled percorino (v).....	16
Green Beans & Broccolini , eschallots, verjuice, parsley & pistachios (gf/v).....	15
Vegetables , herbs & lemon dressing (v).....	15
Paris Mash , smoked olive salt & chives (v).....	15
Duck Fat Potato Maxim , tarragon chicken jus	15

PIZZA

Garlic

rosemary, fior di latte & confit garlic (v)..... 25

Margherita

cherry & roma tomato, fior di latte, parmesan, buffalo mozzarella, oregano & basil (v).....29

Mushroom

caramelised onion, rocket, truffle pecorino, lemon & mascarpone base (v)..... 32

Pumpkin

butternut pumpkin, pine nuts, caramelised onion, feta, rocket, balsamic glaze & olive oil base (v).32

Potato

buffalo mozzarella, potato, rosemary, parmesan, truffle mayo, parsley & crème fraiche base (v). 32

Vegetarian

eggplant, zucchini, capsicum, spinach, tomato, artichoke, mushrooms, olives, garlic, chilli flakes and fior di latte (v)..... 34

Carbonara

Wild mushrooms, pancetta, smoked bacon, pepper, egg, parsley, fior di latte mozzarella, parmesan, chilli flakes, crème fraiche base..... 35

Ham & Pineapple

double smoked leg ham, roasted pineapple, fior de latte, parsley & tomato base..... 33

Peperoni

cotto picante, semi-dried tomatoes, stracciatella, confit garlic, fresh basil & tomato base..... 34

Wagyu Beef

braised wagyu beef cheek, spanish onion, fior di latte, ligurian olives, sun-dried tomatoes, sage, smoked buffalo mozzarella, basil, meat sauce & tomato base..... 36

Prawn

marinated with garlic & chilli, roasted capsicum, tomato & salsa verde..... 36

Lamb

braised lamb ragu, potato, oregano, red onion, olives, garlic, lemon, feta, capsicum, rocket & tomato base..... 36

Prosciutto

san danielle - 24-month aged, stracciatella, roma and cherry tomatoes, rocket, olive oil, cracked pepper, shaved parmesan & balsamic dressing.....36

Crab & Corn

Qld spanner crab, corn, grape tomato, confit garlic, chilli, brown butter, chives..... 35

Chicken

capsicum, spanish onion, olives, fior di latte, oregano, sun-dried tomato, basil & bbq sauce....34

Quattro Meat

smoked ham, chorizo, pancetta, cotto picante, meat sauce, spanish onion, fior di latte, mozzarella, basil & tomato base.....35

Optional Pizza Extras

Gluten Free Base	+4
Vegan Cheese	+4
Ortiz Anchovies	+5
Prawns	+6
Burrata	+6
Olives	+4

DESSERT

Gelato

Choose 3 scoops – choice of vanilla bean (v/gf), belgian chocolate (v/gf), coconut (ve/df/gf), passionfruit (ve/df/gf), raspberry (ve/df/gf) or pistachio (v/gf)..... 16

Affogato

vanilla gelato, chocolate coated coffee beans, belgian chocolate shavings, toasted macadamia nuts & espresso shot..... 19
 add one liquer: frangelico or amaretto or baileys..... 25
 add more liquers: +\$6 per liquer

Deluxe Affogato

vanilla gelato, chocolate coated coffee beans, belgian chocolate shavings, toasted macadamia nuts & espresso shot with frangelico & baileys..... 29

Virgin Affogato - Caffiene Free & Alcohol Free

vanilla gelato, belgian chocolate shavings, toasted macadamia nuts & liquid belgian chocolate shot..... 18
 add non-alcoholic “baileys”..... 22
 add hazelnut syrup: +\$4

Steamed Vanilla Cheesecake

with berries, graham crumble & honeycomb..... 19

Chocolate Mousse Dome

with vanilla bean gelato & black currant jam..... 19

Croissant Bread & Butter Pudding

served warm in copper pan
 apricot glaze, almonds, currants, crème anglaise & vanilla gelato (v).....23

Apple Tarte Tatin

Served warm out of the oven, vanilla bean gelato & caramel sauce (v)
 [Please allow 10 minutes cooking time]..... 23

Chocolate Passionfruit Cake

with chocolate gelato & whipped mascarpone (gf)..... 19

Deep-fried Vanilla Ice-Cream

gold leaf and butter scotch sauce (v)..... 21

Summer Bombe Alaska

mango sorbet, coconut sorbet, fresh mango, blackberries & kiwi fruit (v).....23

DESSERT COCKTAIL

Chocolate Daiquiri

Baileys, vanilla vodka, melted chocolate,
 Belgian chocolate gelato, blended with ice,
 garnished with strawberry, chocolate & caramelized macadamia

26

KIDS

KIDS MEALS

Crumbed chicken pieces & thin chips with tomato ketchup.....	16
Crispy fish & chips with tomato ketchup.....	18
Cheesy cheese pizza with “bunny ears” (v).....	16
Ham & pineapple pizza with “bunny ears”.....	18
Ham & cheese pizza with “bunny ears”.....	18
Spaghetti pasta with bolognese	18
Spaghetti pasta with napoli sauce (v).....	16
Spaghetti pasta with butter sauce (v).....	16

KIDS DESSERT

Ice-Cream

Choice of chocolate or vanilla ice cream with:
strawberry sauce & chocolate flakes OR chocolate sauce & strawberries
One Scoop 4 / Two Scoops 8 / Three Scoops 12

KIDS DRINKS

Strawberry & Pineapple Fizz Pineapple juice, lime, sugar, soda & strawberry bespoke shrub.....	15
Virgin Passionfruit Mojito Passionfruit, lime & mint with soda & simple syrup.....	15
Pink Lemonade	6
Coca-Cola, Coke Zero, Diet Coke 300ml.....	6
Bundaberg Ginger Beer 375ml.....	6
Fever Tree Lemonade or Soda , 200ml, United Kingdom.....	6
Lemon, Lime & Bitters or Soda, Lime & Bitters	6



Our reservations team are eager to connect & help
you plan the perfect lunch, dinner, function, party or special occasion.
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