



DINNER MENU

NEW YEAR'S EVE 2023-24

ADULTS

4 Course Dinner

ON ARRIVAL

"FRENCH 75" COCKTAIL ON ARRIVAL

Brokers Gin, lemon & sugar topped with sparkling wine

GARLIC PIZZA

rosemary, fior di latte & confit garlic (v)

COURSE #2 - ENTREE

CHOICE OF

PREMIUM TASTING PLATE TO SHARE

Six freshly shucked Sydney rock oysters with pickled cucumber, salmon caviar & chardonnay vinegar. Hiramasa kingfish ceviche, avocado mousse, yuzu dressing, green apple, finger lime, avruga caviar & citrus confetti. Moreton bay bugs & lemon. Poached Queensland tiger prawns & cocktail sauce. (All df)

OR

VEGETARIAN TASTING PLATE TO SHARE

Saffron arancini & percorino. (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.

COURSE #3 - MAIN

CHOICE OF

QUATTRO CHEESE TORTELLINI

four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v)

CRAB SPAGHETTINI

spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander

LAMB SAFFRON PAPPARDELLE

braised lamb shoulder, red wine, tomatoes, basil, peas, parmesan & pecorino cheese

CONE BAY BARRAMUNDI FILLET

pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf)

SALMON EN CROUTE

ora king salmon encased en crouete with spinach & ricotta filling, dill cream, fennel salad, smoked salmon pearls

270GR RANGERS VALLEY WAGYU RUMP MB9+

duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearl onion, green peppercorn sauce (sous vide to medium)

SIDES

Avocado Salad / Rosemary Fries

COURSE #4 - DESSERT

CHOICE OF

STEAMED VANILLA CHEESECAKE

with berries, graham crumble, honeycomb

GLAZED CHOCOLATE MOUSSE DOME

with vanilla bean gelato & black currant jam

BOMBE ALASKA

belgium chocolate gelato, vanilla custard gelato, italian meringue, roasted hazelnuts, ferrero rocher & gold leaf (v)

CHOCOLATE PASSIONFRUIT CAKE

with chocolate gelato & whipped mascarpone (gf)

CHILDREN

UNDER 12 YEARS

3 Course Dinner & Colouring Kit & Glow Sticks

COURSE #1 - ENTREE

Pop-Corn Chicken with ketchup

COURSE #2 - MAIN

CHOICE OF

Crumbed Chicken Pieces & chips
with tomato ketchup
Crispy Fish & Chips with tomato ketchup
Cheesy Cheese Pizza with "bunny ears" (v)
Ham & Pineapple Pizza with "bunny ears"
Spaghetti Pasta with bolognese
or napoli sauce
or with buter sauce (v)

COURSE #3 - DESSERT

2 scoops ice-cream
with chocolate or strawberry sauce

DETAILS

LIVE ENTERTAINMENT

Sax Jake, Porcelian Alice & Flamenco Guitarist

BOOKINGS

Choose EITHER Session 1 or Session 2.
Set-menu only available.

The best way to secure your reservation is to
book online via the "BOOK A TABLE"
button on our website.

MUST PRE-BOOK ONLINE
WWW.8ATTRINITYPOINT.COM.AU

TABLES

While we try our best to accommodate
booking requests we cannot
guarantee any table requests or area
requests as we have an automated
booking system that allocates
to our restaurant capacity.

DIETARIES

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.

ENQUIRIES

For all general enquiries please email
reservations@trinitypoint.com.au
For all enquiries via email please
include your full name and phone number.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS
Special New Years Eve Set-Menu Only Available.

Separate vegan set-menu available on request. Must advise any vegan requests at time of booking.
8 at Trinity's normal al-a-carte menus and group bookings menus
are NOT available on New Years Eve Dinner.