



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

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)
 80

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)
 69

Saffron Arancini

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

Six Sydney Rock Oysters (gf/df)

Natural..... 35 Mignonette..... 38
 Pickled cucumber, salmon caviar & chardonnay vinegar..... 45

Garlic Pizza

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

Bruschetta Pizza

grape tomatos, basil, oregano, eschallots, burrata, aged balsamic & evoo (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).....38
 (served room temperature)

Split King Prawns

chilli, chives & garlic butter (gf).....sml...35 / lge...65

MAINS

PASTA

- Pumpkin Rotolo**
goats feta, spinach, preserved lemon yoghurt, pine nuts, currants, sage, beurre noisette (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 pasta option available +\$3)
- Vegetarian Lasagne**
nutmeat ragu, eggplant, zucchini & bechamel sauce (v)..... 35
- Wagyu Bolognese Spaghetti**
parmesan reggiano 36
(vegetarian nutmeat option available) (gluten free pasta option available +\$3)
- Lamb Saffron Pappardelle**
braised lamb shoulder, red wine, tomatoes, basil, peas, parmesan & pecorino cheese..... 38
- Crab Spaghettoni**
spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander 43
(gluten free pasta option available +\$3)

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
- Miso Glazed Glacier 51 Toothfish**
asparagus, toothfish mousseline stuffed zucchini flower, sea herbs & lemon beurre blanc..... 65

FROM THE GRILL

- Chicken Fricassee** (600g Spring Chicken)
twice cooked chicken, spiced bread sauce, confit chestnut mushrooms
& tarragon chicken jus. Served with duck fat potato maxim 46
- Wagyu Beef Cheek MBS 8+**
overnight braised rangers valley wagyu, paris mash, carrots, squash, chives & port jus (gf)..... 52
- 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)..... 56
- Wagyu Sirloin MBS 9+**
250g stone axe wagyu, royal potato dauphinoise,
mustard cream sauce & jus (gf)..... 89

SHARE

8 AT TRINITY SIGNATURES

Hong Kong Style Whole Lobster

[Best shared between two people - Please allow 30 minutes cooking time]

Live Eastern Lobster with garlic, ginger, shallot & butter sauce.

Served with egg noodles

1.5kg: 268

Singapore Chilli Style Prawns

[Best shared between two people]

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

118

Wagyu Tomahawk MBS9+

[Please allow 60 minutes cooking time - Sizes vary depending on availability daily 1.1kg - 2.0kg]

With picante, chimichurri & green peppercorn sauce

1.1kg: 288 1.2kg: 308 1.3kg: 328 1.4kg: 348 1.5kg: 368

1.6kg: 388 1.7kg: 408 1.8kg: 428 1.9kg: 448 2.0kg: 468

Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+

[Served medium & best shared between two people]

Sizes vary depending on availability

Crispy duck fat potato maxim, roasted portobello mushrooms, vinegar salt, pickled pearl onions & green peppercorn sauce

400gr: 368

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 tempura fried with ginger & garlic glaze. [served warm]

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 & evoo (v/gf)..... 15

Avocado Salad, cucumber, cos & chardonnay dressing (v/gf)..... 15

Thick Chips & house ketchup (ve/gf)..... 15

Thin Fries & rosemary salt (v)..... 14

Truffle Fries, parsley & truffled percorino (v)..... 16

Green Beans & Broccolini, eschallots, verjuice, parsley & pistachios (gf/v)..... 16

Vegetables, herbs & lemon dressing (gf/v)..... 16

Paris Mash, smoked olive salt & chives (gf/v)..... 16

Duck Fat Potato Maxim, tarragon chicken jus 15

PIZZA

**Our pizza kitchen is separate to the main restaurant kitchen.
Therefore, all pizzas are served as they are ready and may not arrive
at the same time as a la carte menu items.**

Garlic

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

Bruschetta Pizza

grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic
& evoo (v).....25

Margherita

roma & grape tomatoes, fior di latte, parmesan, buffalo mozzarella, oregano & basil (v)29

Butternut Pumpkin

pinenuts, caramelised onion, pumpkin creme, feta, rocket, balsamic & evoo (v)..... 33

Potato

buffalo mozzarella, potato, rosemary, grana padano, truffle mayo, parsley & alfredo base (v)..... 33

Vegetarian

grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms,
garlic, chilli & fior di latte (v)..... 34

Ora King Salmon & Caviar

thinly sliced 36hr marinated ora king salmon, white base, fior di latte, avruga caviar,
lemon crème & verjuice dressing..... 36

Seafood

sauteed marinated squid and prawns, sea scallops, white alfredo sauce, fior di latte,
chilli, garlic, lemon, tomato & avocado crème 38

Prawn

marinated with garlic & chilli, roasted capsicum, tomato & salsa verde..... 38

San Daniele Prosciutto - 24-month aged

burrata, caramelised tomatoes, rocket, parmigiano reggiano & balsamic dressing..... 36

Pepperoni

cotto picante salumi, tomatoes, confit garlic, toasted fennel seeds, fior di latte &
grated grana padano.....34

Ham & Mushroom

double smoked gypsy ham, artichoke, mushrooms, ligurian olives, tomato & buffalo mozzarella.... 35

BBQ Boston Pork

slow roasted pork, smoked mozzarella, crispy bacon, bullhorn peppers,
red chimichuri & tomato base 33

Quattro Meat

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

Grilled Chicken

marinated chicken breast, citrus & achiote, avocado, feta, mozzarella & pimientos..... 33

Fried Chicken (not available gluten free)

fried chicken strips, smoked fior di latte, parmigiano reggiano, parsley & buffalo sauce..... 33

Lamb

12hr braised lamb, mozzarella, rosemary, thyme, red onion, grape tomatoes,
ligurian black olives, lemon ricotta & fresh oregano..... 36

Wagyu Beef

red wine braised wagyu beef, red onion, smoked fior di latte, ligurian black olives,
sun-dried tomatoes, sage, basil & meat sauce..... 36

Meatballs & Bolognese (not available gluten free)

wagyu beef, bechamel sauce, bolognese ragu, parmesan, basil & fior di latte mozzarella..... 35

Optional Pizza Extras

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

Kindly be aware that while the "gluten free" pizza base is free of gluten and efforts are made to prevent cross-contamination, it is prepared in an environment where gluten is present during cooking. Therefore, it is not suitable for individuals with severe gluten sensitivity, such as strict celiacs.

DESSERT

Gelato

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

Affogato

vanilla gelato, chocolate coated coffee beans, belgian chocolate shavings, toasted macadamia nuts, pistachio nuts & espresso shot..... 20
add one liquer: frangelico or amaretto or baileys..... 26
add more liquers: +\$6 per liquer

Deluxe Affogato

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

Virgin Affogato - Caffiene Free & Alcohol Free

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

Steamed Vanilla Cheesecake

with berries, graham crumble & honeycomb..... 20

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 bean gelato (v)..... 24

Apple Tarte Tatin

served warm out of the oven, vanilla bean gelato & caramel sauce (v)
[Please allow 10 minutes cooking time]..... 24

Chocolate Passionfruit Cake

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

Deep-fried Vanilla Ice-Cream

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

Bombe Alaska

belgium chocolate gelato, vanilla custard gelato, italian meringue, roasted hazelnuts, ferrero rocher & gold leaf (v)..... 24

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

Kids meals are strictly for 12yrs & under

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

Gluten free pasta option available + \$3

Optional Kids Pizza Extras

Gluten Free Base +3

Vegan Cheese +3

(No bunny ears on gluten free kids pizzas.)

KIDS GELATO

Step 1:

Select flavour of gelato: chocolate gelato OR vanilla gelato

Step 2:

Select a sauce: strawberry sauce OR chocolate sauce

Step 3:

Select a garnish: chocolate flakes OR fresh 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

8 AT TRINITY GIFT VOUCHERS



The perfect gift for any occasion.

8 at Trinity Dining Voucher

Treat your family, friends or clients to a dining experience at 8 At Trinity.

Digital gift vouchers purchased online can be emailed to your recipient

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OR

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or Pick Your Own Amount up to \$1,000.

Valid for 3 years from date of issue.

T&C apply

RESERVATIONS

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