



# 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..... 38 Mignonette..... 42  
 Pickled cucumber, salmon caviar & chardonnay vinegar..... 46

## Garlic Pizza

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

## Bruschetta Pizza

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

## Salmon Sashimi

ora king salmon seared with hot sesame oil, soy, ginger & chives (gf/df).....sml...26 / lge...48

## 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  
 (served cold)

## Fried Calamari

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

## Sea Scallops (4)

celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf)  
 (served room temperature) .....38  
 add more scallops: +10 each

## Split King Prawns

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

# 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 baozer buns

118

### Whole Murray Cod Partially Deboned

*[Please allow 25 minutes cooking time - Sizes vary depending on availability daily 800g - 2.0kg]*

Vodka tempura battered whole Cod, spine removed, served whole, vodka tempura batter

Choice of sauce:

Lemon aioli & bottarga **OR** Tomato, chilli, garlic & coriander sauce

800g: 86 900g: 94 1.0kg: 102 1.1kg: 110 1.2kg: 118

1.3kg: 126 1.4kg: 134 1.5kg: 142 1.6kg: 150

1.7kg: 158 1.8kg: 166 1.9kg: 174 2.0kg: 182

### Wagyu Tomahawk MBS9+

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

With picante, chimichuri & 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

**Fresh Cooked Eastern Rock Lobster Mornay** (Half)

**Queensland Tiger Prawns** & seafood sauce

**Split King Prawns**, chilli & garlic butter

**Murray Cod**, beer batter, chips & tartare

**Fried Calamari**, rocket, chilli salt

268



# MAINS

## FISH

<b>Trinity Fish &amp; Chips</b> beer battered murray cod, chips, tartare & lemon.....	39
<b>Barramundi</b> pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf).....	43
<b>Salmon en Croute</b> ora King Salmon encased en croute with spinach & ricotta filling, dill cream, fennel salad & salmon pearls.....	45
<b>Miso Glazed Glacier 51 Toothfish</b> asparagus, toothfish mousseline stuffed zucchini flower, sea herbs & lemon beurre blanc.....	65

## FROM THE GRILL

<b>Chicken Fricassee</b> twice cooked 600gr spring chicken, spiced bread sauce, confit pearl mushrooms & tarragon chicken jus. Served with duck fat potato maxim.....	46
<b>Wagyu Beef Cheek MBS 8+</b> overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf).....	52
<b>270gr Wagyu Rump Cap MB9+</b> served with duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearl onion, green peppercorn sauce (sous vide to medium only).....	56
<b>250gr Wagyu Sirloin MBS 9+</b> served with royal potato dauphinoise, mustard cream sauce & jus (gf).....	89

## SIDES

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



# MAINS

## PASTA

### **Spicy Rigatoni**

tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)..... 32  
(gluten free pasta option available +\$3)

### **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

### **Crab Spaghettini**

spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander.....43  
(gluten free pasta option available +\$3)

### **Prawn Strozzapretti**

skull island king prawns, calamari, leek, tomato, garlic, chilli & ligurian olives.....58

### **Wagyu Bolognese Spaghetti**

parmesan reggiano .....36  
(vegetarian nutmeat option available) (gluten free pasta option available +\$3)

# 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.**

<b>Garlic</b> rosemary, fior di latte & confit garlic (v).....	25
<b>Bruschetta</b> grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v).....	25
<b>Margherita</b> roma & grape tomatoes, fior di latte, parmesan, buffalo mozzarella, oregano & basil (v) .....	29
<b>Butternut Pumpkin</b> pinenuts, caramelised onion, pumpkin creme, feta, rocket, balsamic & evoo (v).....	33
<b>Potato</b> buffalo mozzarella, potato, rosemary, grana padano, truffle mayo, parsley & alfredo base (v).....	33
<b>Vegetarian</b> grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, garlic, chilli & fior di latte (v).....	34
<b>Ora King Salmon &amp; Caviar</b> thinly sliced 36hr marinated ora king salmon, white base, fior di latte, avruga caviar, lemon crème & verjuice dressing.....	36
<b>Prawn</b> marinated with garlic & chilli, fior di latte, roasted capsicum, tomato base & salsa verde.....	38
<b>San Daniele Prosciutto - 24-month aged</b> burrata, caramelised tomatoes, rocket, parmigiano reggiano & balsamic dressing.....	36
<b>Pepperoni</b> cotto picante salumi, tomatoes, confit garlic, toasted fennel seeds, fior di latte & grated grana padano.....	34
<b>Ham &amp; Mushroom</b> double smoked gypsy ham, artichoke, mushrooms, ligurian olives, tomato & buffalo mozzarella....	35
<b>BBQ Boston Pork</b> slow roasted pork, smoked mozzarella, crispy bacon, bullhorn peppers, red chimichuri & tomato base .....	33
<b>Quattro Meat</b> smoked ham, chorizo, pancetta, cotto picante, meat sauce, spanish onion, fior di latte, mozzarella & tomato base.....	35
<b>Grilled Chicken</b> marinated chicken breast, citrus & achiote, avocado, feta, mozzarella & pimientos.....	33
<b>Fried Chicken (not available gluten free)</b> fried chicken strips, smoked fior di latte, parmigiano reggiano, parsley & buffalo sauce.....	33
<b>Lamb</b> 12hr braised lamb, mozzarella, rosemary, thyme, red onion, grape tomatoes, ligurian black olives, lemon ricotta & fresh oregano.....	36
<b>Wagyu Beef</b> red wine braised wagyu beef, red onion, smoked fior di latte, ligurian black olives, sun-dried tomatoes, sage, basil & meat sauce.....	36

*All pizzas are served as 6 slices. No half & half. No build-your-own.*

## 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..... 21

## 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

<b>Crumbed chicken &amp; thin chips</b> with tomato ketchup.....	16
<b>Crispy fish &amp; chips</b> with tomato ketchup.....	18

### KIDS PASTA

Choice of either Spaghetti OR Penne

<b>with bolognese</b> .....	18
<b>with napoli sauce</b> (v).....	16
<b>with butter sauce</b> (v).....	16

Gluten free pasta option available + \$3

### KIDS PIZZA

<b>Cheesy cheese pizza</b> with “bunny ears” (v).....	16
<b>Ham &amp; pineapple pizza</b> with “bunny ears”.....	18
<b>Ham &amp; cheese pizza</b> with “bunny ears”.....	18

### Optional Kids Pizza Extras

Gluten Free Base +3 (No bunny ears on gluten free kids pizzas.)

Vegan Cheese +3

## 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



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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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