



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.

ACCESS TO OUTDOOR AREAS

For your safety and to protect the integrity of our establishment, we kindly request that you adhere to using only the designated steps provided for accessing our outdoor artificial grass areas. Please refrain from walking or jumping off the sandstone ledge to reach these spaces.

DIETARY NOTES

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.



FOOD

STARTERS.....	3
SHARE.....	4
PIZZA.....	5
FISH - MAINS.....	6
POULTRY & BEEF - MAINS.....	6
SIDES.....	6
PASTA - MAINS.....	7
DESSERT.....	8
KIDS.....	9

OTHER

GIFT CERTIFICATES.....	10
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EFTPOS or Credit card only, Cash not accepted. A maximum of two credit cards accepted per table.

A surcharge of 10% on Sundays & 15% on public holidays applies.

A discretionary 8% service charge is applied to all tables of 12 or more guests as a gratuity paid directly to our staff (Monday-Saturday).

Card Payment Fees: EFTPOS/Savings/Cheque – 0%. Mastercard, Visa, Pay Pass/Wave, Amex – 1.5%

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STARTERS

TASTING PLATES (gluten free foccacia option +\$6)

Signature Tasting Plate

wagyu meatballs, split king prawns - chilli & garlic butter (gf),
fried calamari - garlic aioli(df), tomato & burrata salad(v/gf) & woodfired bread..... 85

Vegetarian Tasting Plate

saffron arancini & pecorino (v), grilled avocado salad (v/gf), tomato & burrata salad(v/gf),
tempura zucchini flowers, spinach & four cheese (v) & woodfired bread..... 72

Cold Seafood Tasting Plate

queensland tiger prawns (gf/df), kingfish ceviche - avruga caviar (gf/df)
sydney rock oysters - salmon caviar, chardonnay vinegar (gf/df) & moreton bay bugs (gf/df)..108

Zucchini Chips

kefalograviera cheese (v)..... 18

Saffron Arancini

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

Garlic Pizza

rosemary, fior di latte & confit garlic (v)..... 26

Bruschetta Pizza

grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v)..... 29

Salmon Sashimi

ora king salmon seared with hot grapeseed oil, sesame seeds,
soy, ginger & chives (df).....sml...27 / lge...48

Kingfish Ceviche

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

Fried Calamari

chilli salt, lemon & garlic aioli (df)..... 29

Grilled Avocado (served cold)

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

Zucchini Flowers (3) add more flowers: +10 each

tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)..... 29

Roasted Watermelon (gluten free foccacia option +\$6)

burrata, aged balsamic, river mint, cucamelons, extra virgin olive oil & woodfired bread (v)... 29

Fried Burrata

basil pesto, tomato confit, parmesan, extra virgin olive oil & woodfired bread (v)..... 29

Wagyu Meatballs

grape tomatoes, smoked mozzarella, basil, parmesan & woodfired bread..... 29

Six Sydney Rock Oysters (gf/df)

Natural..... 38 Mignonette..... 42

Pickled cucumber, salmon caviar & chardonnay vinegar..... 46

Split King Prawns

chilli, chives & garlic butter (gf).....sml...39 / lge...69

Sea Scallops (4) (served room temperature)

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

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
128

Whole Murray Cod Partially Deboned

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

Tempura battered whole Cod, spine removed, served whole

Choice of sauce:

Lemon aioli & bottarga **OR** Tomato, chilli, garlic & coriander sauce
1.0kg - 1.2kg
120

1.8kg Whole Lobster Hong Kong Style

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

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

Served with egg noodles

1.8kg
318

Wagyu Tomahawk MBS9+

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

With picante, chimichurni & green peppercorn sauce

1.1kg: 298	1.2kg: 318	1.3kg: 338	1.4kg: 358	1.5kg: 378
1.6kg: 398	1.7kg: 418	1.8kg: 438	1.9kg: 458	2.0kg: 478

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

Cod, beer batter & tartare

Fried Calamari, rocket, chilli salt

Hand-Cut Chips (ve/gf)

298

Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+

[Served medium & best shared between two people]

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

400gr
368

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).....	26
Bruschetta grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v).....	29
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, parley & alfredo base (v).....	33
Vegetarian grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, garlic, chilli & fior di latte (v).....	34
Fried Chicken (not available gluten free) fried chicken strips, smoked fior di latte, parmigiano reggiano, parsley & buffalo sauce.....	33
Grilled Chicken marinated chicken breast, citrus & achiote, avocado, feta, mozzarella & pimientos.....	33
Prawn marinated with garlic & chilli, fior di latte, roasted capsicum, tomato base & salsa verde.....	38
San Daniele Prosciutto - 24-month aged burrata, caramelised tomatoes, rocket, parmigiano reggiano & balsamic dressing.....	36
Pepperoni cotto 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	35
Quattro Meat smoked ham, chorizo, pancetta, cotto picante, meat sauce, spanish onion, fior di latte, mozzarella & tomato base.....	36
Lamb 12hr braised lamb, mozzarella, rosemary, thyme, red onion, grape tomatoes, ligurian black olives, lemon ricotta & fresh oregano.....	36
Beef Cheek red wine braised beef cheek, 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 coeliacs.



MAINS

FISH

Barramundi pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf).....	45
Fish & Chips beer battered cod, chips, tartare & lemon (df).....	39
Salmon en Croute ora King Salmon encased en croute with spinach & ricotta filling, dill cream, fennel salad & salmon pearls.....	52
Murray Cod Fillet pan roasted in brown butter, pea puree, asparagus, scorched beans, broccolini & chives (gf).....	52
Miso Glazed Glacier 51 Toothfish asparagus, toothfish mousseline stuffed zucchini flower, sea herbs & lemon beurre blanc.....	69

POULTRY & BEEF

Beef Cheek overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf).....	56
Chicken Fricassee twice cooked 600gr spring chicken, spiced bread sauce, confit pearl mushrooms & tarragon chicken jus. Served with duck fat potato maxim.....	46
270gr Wagyu Rump Cap MB9+ served with duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearl onion, green peppercorn sauce (sous vide to medium only).....	58
200gr Wagyu Beef Eye-Fillet MBS9+ charlotte potato with salmon roe, dulce beurre blanc & chives (gf) (sous vide to medium only)	79
300gr Wagyu Sirloin MBS 9+ served with royal potato dauphinoise, mustard cream sauce & jus (gf).....	89

MAINS

PASTA

Spicy Rigatoni

spicy tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)..... 33
(gluten free pasta option available +\$3)

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)

Crab Spaghettoni

blue swimmer spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander..... 45
(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
(gluten free pasta option available +\$3)

Pumpkin Rotolo

goats feta, spinach, preserved lemon yoghurt, pine nuts, currants, sage, beure noisette (v)..... 35

SIDES

Rocket Salad, walnuts, pear, parmesan, aged balsamic & evoo (v/gf)..... 16

Avocado Salad, cucumber, cos & chardonnay dressing (ve/gf)..... 16

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

Hand-Cut Chips & house ketchup (ve/gf)..... 15

DESSERTS NEXT PAGE

DESSERT

Steamed Vanilla Cheesecake

with berries, graham crumble & honeycomb..... 22

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) 17

Affogato

vanilla gelato, chocolate coated coffee beans, belgian chocolate shavings,
toasted macadamia nuts, pistachio nuts & espresso shot..... 22
add one liquer: frangelico or amaretto or baileys..... 28
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..... 32

Virgin Affogato - Caffiene Free & Alcohol Free

vanilla gelato, belgian chocolate shavings, toasted macadamia nuts, pistachio nuts
& liquid belgian chocolate shot..... 19
add non-alcoholic “baileys” 23
add hazelnut syrup: +\$4

Chocolate Mousse Dome

with vanilla bean gelato & black currant jam..... 20

Chocolate Passionfruit Cake

with chocolate gelato & whipped mascarpone (gf)..... 20

Deep-Fried Vanilla Ice-Cream

gold leaf and butter scotch sauce (v)..... 22

Bombe Alaska

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

Apple Tarte Tatin

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

Croissant Bread & Butter Pudding

served warm in copper pan
apricot glaze, almonds, currants, crème anglaise & vanilla bean gelato (v)..... 24

DESSERT COCKTAIL

Chocolate Daiquiri

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

29

KIDS

KIDS MEALS

Kids meals are strictly for 12yrs & under

Crumbed chicken & thin chips with tomato ketchup.....	16
Battered fish & chips with tomato ketchup.....	18

KIDS PASTA

Choice of either Spaghetti OR Penne

with bolognese	18
with napoli sauce (v).....	16
with butter sauce (v).....	16

Gluten free pasta option available + \$3

KIDS PIZZA

Cheesy cheese pizza with “bunny ears” (v).....	16
Ham & pineapple pizza with “bunny ears”.....	18
Ham & cheese pizza 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 5 / Two Scoops 10 / Three Scoops 15

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

OR

Emailed to yourself to print to then give to someone

OR

Visit in person at the restaurant to purchase for a printed voucher

Available in denominations of \$50, \$100, \$200 & \$300
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.
reservations@trinitypoint.com.au



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