



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.

TABLE OF CONTENTS



FOOD

	PAGE
'MUST TRY' DISHES.....	3
STARTERS.....	4
MAINS - MEAT.....	5
MAINS - SEAFOOD.....	6
MAINS - PASTA.....	7
SIDES.....	7
MAINS PIZZA.....	8
DESSERT.....	9
KIDS.....	10

OTHER

	PAGE
GIFT CERTIFICATES.....	32

DRINKS

	PAGE
ABOUT.....	11
SIGNATURE COCKTAILS.....	12
CLASSIC COCKTAILS.....	13
SPRITZERS.....	14
JUGS.....	14
MOCKTAILS.....	14
BEER.....	15
SOFT DRINKS & WATER.....	15
SPIRITS.....	28
COFFEE/TEA.....	31

WINE

	PAGE
WINE BY THE GLASS.....	16
VINTAGE WINE BY THE BOTTLE.....	18
SPARKLING/CHAMPAGNE.....	19
RIESLING.....	20
SAUVIGNON BLANC.....	20
SEMILLON.....	21
PINOT GRIGIO / PINOT GRIS.....	21
MOSCATO.....	21
CHARDONNAY.....	22
ALTERNATE WHITE VARIETALS.....	23
ROSE/ORANGE.....	23
PINOT NOIR.....	24
GRENACHE & BLENDS.....	24
CABERNET & BLENDS.....	25
MERLOT.....	25
SHIRAZ & BLENDS.....	26
RED ALTERNATE VARIETALS.....	27
DESSERT.....	27
NON-ALCOHOLIC.....	27

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.
We do not have a separate kitchen to prepare allergen-friendly items exclusively.

All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests.
This includes using a dedicated pot of water for gluten free pasta to be cooked in, separate pans/boards for preparing gluten free dishes and a separate pizza mini oven for coeliac pizza requests.

DESPITE THESE EFFORTS AND PROCESSES, WE CANNOT 100% GUARANTEE THAT OUR FOOD WILL BE COMPLETELY ALLERGEN FREE AND THERE IS STILL A RISK OF POTENTIAL CROSS-CONTAMINATION FROM ORDERING A GLUTEN FREE OR NUT MENU ITEM. PLEASE CONSIDER THIS RISK ESPECIALLY IF YOU HAVE A SEVERE GLUTEN SENSITIVITY, SUCH AS COELIAC DISEASE OR SEVERE ALLERGIES OF ANY KIND.

PAYMENTS

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%

8 AT TRINITY “MUST TRY” DISHES

STARTERS

Kingfish Ceviche

avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)
sml...29 / lge....56

Roasted Watermelon

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

Salmon Sashimi

ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)
sml...29 / lge....55

Sea Scallops

celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf)
39

Signature Tasting Plate

wagyu meatballs, split king prawns - chilli & garlic butter (gf), fried calamari - garlic aioli(df), tomato & burrata salad (v/gf) & woodfired bread stick
86

MAINS / SHARE

Crab Spaghettoni

blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander
46

Singapore Chilli Style Prawns

coriander, spring onions, chilli, garlic, steamed rice & house warmed baozer buns
128

Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+

crispy duck fat potato maxim, roasted portobello mushrooms, vinegar salt, pickled pearl onions & green peppercorn sauce
368

Whole Lobster - Hong Kong Style

live eastern lobster with garlic, ginger, shallot & butter sauce. Served with egg noodles
238

Tempura Partially Deboned Whole Murray Cod

Spine removed, served whole, tempura batter
Choice of sauce: Lemon aioli & bottarga OR Tomato, chilli, garlic & coriander sauce
108

DESSERTS

Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb
23

Croissant Bread & Butter Pudding

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

Deluxe Affogato

vanilla gelato, chocolate coated coffee beans, belgian chocolate shavings, toasted macadamia nuts, pistachio nuts & espresso shot with frangelico & baileys
32

STARTERS

Woodfired Bread
 extra virgin olive oil & aged balsamic (v).....17
 add tomato, burrata & basil (v): +\$18 add prosciutto: +\$19
 add marinated mixed olives (v): +\$11 add hummus (v): +\$15

Housemade Hummus
 chickpeas, tahini sauce, beurre noisette, crispy chickpeas & evoo (gf/v/vo)..15

Mixed Marinated Olives (gf/v)..... 11

Signature Tasting Plate	
wagyu meatballs, split king prawns - chilli & garlic butter (gf), fried calamari - garlic aioli(df), tomato & burrata salad(v/gf) & woodfired bread stick.....	86
Vegetarian Tasting Plate	
saffron arancini & percorino (v), grilled avocado salad (v/gf), tomato & burrata salad(v/gf), tempura zucchini flowers, spinach & four cheese (v) & woodfired bread stick.....	75
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).....	118

MEAT MAINS

Chicken Fricassee

twice cooked 600gr spring chicken, spiced bread sauce, confit pearl mushrooms & tarragon chicken jus. Served with duck fat potato maxim..... 46
[Our chicken is brined for 24 hours. The brine process causes the meat right next to the bone to retain a pinky colour even after the chicken is twice-cooked.]

Steak Frites - Rangers Valley Black Onyx Scotch Fillet MBS 4+ 300gr

café de paris butter, fries, watercress & port jus (served medium only)..... 58

Wagyu Beef Cheek MBS 9+

overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf)..... 58

Wagyu Rump Cap MBS 9+ 270gr

duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearl onion, green peppercorn sauce (served medium only)..... 68

Wagyu Beef Eye-Fillet MBS 9+ 200gr

served with choice of paris mash OR royal potato dauphinoise OR duck fat potato maxim includes dulse beurre blanc, chives & jus (gf) (recommended served medium) 89

Wagyu Sirloin MBS 9+ 300gr

served with royal potato dauphinoise, mustard cream sauce & jus (gf)..... 98

MAINS - TO SHARE

Wagyu Tomahawk MBS 9+

with picante, chimichurri & 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
[Please allow 60 minutes cooking time - Sizes vary depending on availability daily]

400gr Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+

Crispy duck fat potato maxim, roasted portobello mushrooms, vinegar salt, pickled pearl onions & green peppercorn sauce..... 368
[Served medium & best shared between two people]

SIDES

Zucchini Chips, feta cheese (v)..... 18
Rocket Salad, walnuts, pear, pamesan, aged balsamic & evoo (v/gf)..... 16
Avocado Salad, cucumber, cos & chardonnay dressing (ve/gf)..... 16
Fries & rosemary salt (v)..... 14
Truffle Fries, parsley & truffled percorino (v)..... 16
Seasonal Greens, 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 (gf)..... 15
Hand-Cut Chips & house ketchup (ve/gf)..... 15

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. We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.
FURTHER DIETARY DETAILS ON PAGE 2



SEAFOOD MAINS

Fish & Chips

beer battered murray cod, chips, tartare & lemon (df)..... 39

Barramundi

pan seared barramundi, paris mash, caper & lemon butter sauce (gf)..... 46

Murray Cod Fillet

pan roasted in brown butter, pea puree, asparagus, scorched beans, broccolini & chives (gf).49

Miso Glazed Glacier 51 Toothfish

asparagus, toothfish mousseline stuffed zucchini flower, sea herbs & lemon beurre blanc..... 72

MAINS - TO SHARE

1.2kg Whole Murray Cod Partially Deboned

Tempura battered whole Cod, spine removed, served whole.

Choice of sauce: Lemon aioli & bottarga OR Tomato, chilli, garlic & coriander sauce.....108
[Please allow 25 minutes cooking time]

Singapore Chilli Style Prawns

Coriander, spring onions, chilli, garlic, steamed rice & house warmed baozer buns..... 128
[Best shared between two people]

Seafood Platter - Best shared between two people

sydney rock oysters pickled cucumber, salmon caviar, chardonnay vinegar

moreton bay bug & queensland tiger prawns & seafood sauce

kingfish ceviche, avocado mousse, yuzu dressing, green apple, finger lime & avruga caviar

sea Scallops, celeriac, pine nuts, blackcurrants

fresh cooked eastern rock lobster momay (half)

split king prawns, chilli & garlic butter

murray cod, beer batter & tartare

fried calamari, rocket, chilli salt

hand-cut chips (ve/gf)..... 288

1.0kg Whole Lobster - Hong Kong Style

Live Eastern Lobster with garlic, ginger, shallot & butter sauce. Served with egg noodles.....238

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



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.

We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.

FURTHER DIETARY DETAILS ON PAGE 2

PASTA MAINS

Spicy Rigatoni

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

Prawn & Scallop Ravioli

spicy sichuan pepper, lardo, coriander, & chives 36

Vegan Mushroom Casarecce

mushrooms, confit garlic, truffle, plant cream, vegan cheese & hazelnut (ve)..... 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

pan seared gnocchi, zucchini flower, mushrooms, sage, lemon butter sauce, chives & parmesan (v)..... 36

Crab Spaghettini

blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander..... 46
(gluten free spaghetti option available +\$3)

Lamb Saffron Pappardelle

braised lamb shoulder, red wine, tomatoes, basil, peas, parmesan & pecorino cheese..... 38

Wagyu Bolognese Spaghetti

parmesan reggiano 33
(gluten free spaghetti option available +\$3)

SIDES

Zucchini Chips, feta cheese (v)..... 18

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

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

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

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

Seasonal Greens, 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 (gf)..... 15

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

PIZZA / DESSERTS NEXT PAGE

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. We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.

FURTHER DIETARY DETAILS ON PAGE 2

PIZZA MAINS

*All pizzas are served as they are ready and may not arrive at the same time as a la carte menu items as our pizza kitchen is separate to the main restaurant kitchen.
All pizzas are served as 6 slices. No half & half. No build-your-own.*

Woodfired Bread

extra virgin olive oil & aged balsamic..... 17
add tomato, burrata & basil (v): +\$18 add prosciutto: +\$19
add marinated mixed olives (v): +\$11 add hummus (v): +\$15

Garlic

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

Bruschetta

grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v).....35

Margherita

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

Potato

buffalo mozzarella, potato, rosemary, grana padano, truffle mayo, parley & alfredo base (v).....29

Butternut Pumpkin

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

Vegetarian

grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, garlic, chilli & fior di latte (v)..... 33

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 & grana padano..... 35

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

BBQ Short-Rib

Slow cooked short rib - marinated cola sauce, mozzarella & cheddar & fried onion rings.....36

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

Wagyu Beef

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

Optional Pizza Extras

Gluten Free Base	+5
Vegan Cheese	+5
Ortiz Anchovies	+5
Burrata	+7
Olives	+4

DESSERT

Steamed Vanilla Cheesecake

with berries, macadamia graham crumble & honeycomb..... 23

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..... 21
add non-alcoholic “baileys” 25
add hazelnut syrup: +\$4

Chocolate Passionfruit Cake

with chocolate gelato & whipped mascarpone (gf)..... 22

Chocolate Delice (Vegan)

chocolate, macadamia, hazelnut, cocoa nibs, raspberry gel & chocolate tuile (ve)..... 21

Deep-Fried Vanilla Ice-Cream

gold leaf and butter scotch sauce (v)..... 23

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

Ferrero Bombe Alaska

belgium chocolate gelato, vanilla bean gelato, italian meringue, roasted hazelnuts, mascarpone, graham crumble, 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

29

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.

We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.

FURTHER DIETARY DETAILS ON PAGE 2

KIDS

KIDS MEALS

Kids meals are strictly for 12yrs & under

Crumbed chicken & chips with tomato ketchup.....	18
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
---	---

Fanta	6
--------------------	---

Bundaberg Ginger Beer 375ml.....	6
---	---

Fever Tree Lemonade or Soda , 200ml, United Kingdom.....	6
---	---

Lemon Lime & Bitters or Soda, Lime & Bitters	6
---	---

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.

We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.

FURTHER DIETARY DETAILS ON PAGE 2