



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.

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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...30 / lge.....57

Roasted Watermelon

burrata, aged balsamic, river mint, extra virgin olive oil & woodfired bread (v)
32

Salmon Sashimi

ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)
sml...30 / lge.....57

Sea Scallops

(served room temperature) (4 scallops) additional scallops: +11 each
celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf)
43

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
88

MAINS / SHARE

Crab Spaghettini

blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander
48

Singapore Chilli Style Prawns

coriander, spring onions, chilli, garlic, steamed rice & house warmed baoget buns
130

Tempura Partially Deboned Whole Murray Cod

Spine removed, served whole, tempura batter
Choice of sauce: Lemon aioli & bottarga OR Tomato, chilli, garlic & coriander sauce
125

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

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): +19	
add prosciutto: +19	
add marinated mixed olives (v): +11	
add hummus (v): +16	

Housemade Hummus

chickpeas, tahini sauce, beurre noisette, crispy chickpeas & evoo (gf/v/vo).....	16
----------------------------------------------------------------------------------	----

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

Zucchini Chips & feta cheese (v).....	18
----------------------------------------------	----

Selection of Nigiri

all with pickled ginger, soy & wasabi	
all nigiri contains wasabi within (<i>please advise your waiter if you prefer it without wasabi</i>)	
tuna nigiri (4 pcs)	23
tuna belly toro with caviar (4 pcs).....	25
tuna belly toro aburi seared with caviar (4 pcs).....	28
salmon nigiri (4 pcs).....	23
salmon mentaiko aburi seared (4 pcs).....	28

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 stick.....	88
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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 stick.....	76
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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).....	119
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FURTHER DIETARY DETAILS ON PAGE 2

STARTERS

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).....	35
Salmon Sashimi ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df).....	sml...30 / lge...59
Kingfish Ceviche avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df).....	sml...30 / lge...57
Fried Calamari chilli salt, lemon & garlic aioli (df).....	30
Grilled Avocado (served cold) hazelnuts, almond cream, baby beets, salsa verde & potato crisp (v/gf/vo).....	29
Zucchini Flowers (3) <i>add more flowers: +10 each</i> tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v).....	30
Roasted Watermelon (gluten free foccacia option +\$6) burrata, aged balsamic, river mint, evoo & woodfired bread stick (v).....	32
Fried Burrata basil pesto, tomato confit, parmesan, extra virgin olive oil & woodfired bread stick (v).....	29
Wagyu Meatballs grape tomatoes, smoked mozzarella, basil, parmesan & woodfired bread stick	30
[Our meatballs are twice cooked: first via sous vide method and then in the oven. The sous vide method will cause the meatballs to retain a pinky colour in the centre even after being twice cooked]	
Six Sydney Rock Oysters (gf/df)	
Natural.....	39
Mignonette.....	42
Pickled cucumber, salmon caviar & chardonnay vinegar.....	46
Split King Prawns chilli, chives & garlic butter (gf).....	sml...36 / lge...66
Sea Scallops (served room temperature) (4 scallops) celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf)	43
<i>additonal scallops: +11 each</i>	

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FURTHER DIETARY DETAILS ON PAGE 2

MEAT MAINS

Chicken Fricassee

twice cooked 600gr spring chicken, spiced bread sauce, confit pearl mushrooms & tarragon chicken jus. Served with duck fat potato maxim..... 47
[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)..... 59

Wagyu Beef Cheek MBS 9+

overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf)..... 59

Wagyu Rump Cap MBS 9+ 270gr

duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearl onion, green peppercorn sauce (served medium only)..... 69

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)..... 99

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, 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 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

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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)..... 47

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..... 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.....125
[Please allow 25 minutes cooking time]

Singapore Chilli Style Prawns

Coriander, spring onions, chilli, garlic, steamed rice & house warmed baogeter buns..... 130
[Best shared between two people]

Seafood Platter - Best shared between two people

sydney rock oysters pickled cucumber, salmon caviar, chardonnay vinegar (gf/df)

moreton bay bug & queensland tiger prawns & seafood sauce (gf/df)

kingfish ceviche, avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

sea Scallops, celeriac, pine nuts, blackcurrants (gf)

fresh cooked eastern rock lobster momay (half)

split king prawns, chilli & garlic butter (gf)

murray cod, beer batter & tartare (df)

fried calamari, rocket, chilli salt (df)

hand-cut chips (ve/gf)..... 289

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]

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FURTHER DIETARY DETAILS ON PAGE 2

PASTA MAINS

Spicy Lumache

spicy tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)..... 36
(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 & Straciatella 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..... 48
(gluten free spaghetti option available +\$3)

Lamb Saffron Pappardelle

braised lamb shoulder, red wine, tomatoes, basil, peas, parmesan & pecorino cheese..... 39

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

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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 (v).....	17
add tomato, burrata & basil (v): +19	
add prosciutto: +19	
add marinated mixed olives (v): +11	
add hummus (v): +16	

Garlic

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

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

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

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

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

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

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

MORE PIZZAS NEXT PAGE

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 definitely not suitable for individuals with severe gluten sensitivity, such as coeliacs. *FURTHER DIETARY DETAILS ON PAGE 2*

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*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.*

Fried Chicken *(not available gluten free)*

fried chicken strips, smoked fior di latte, parmigiano reggiano, parsley & buffalo sauce..... 34

Grilled Chicken

marinated chicken breast, citrus & achiote, avocado, feta, mozzarella & pimientos..... 34

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

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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 Delice (Vegan)

chocolate, cashew nuts, cocoa nibs, raspberry gel & chocolate tuile (ve/gf)..... 21

Deep-Fried Vanilla Ice-Cream

gold leaf and butter scotch sauce (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

Summer Bombe Alaska

mango sorbet and coconut sorbet, white chocolate, mango pearls, coconut flakes & italian meringue (v)..... 24

DESSERT COCKTAIL

Chocolate Daiquiri

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

32

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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
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Virgin Passionfruit Mojito

Passionfruit, lime & mint with soda & simple syrup.....	15
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Pink Lemonade

.....	6
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Coca-Cola, Coke Zero, Diet Coke 300ml

.....	6
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Fanta

.....	6
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Bundaberg Ginger Beer 375ml

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

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

.....	6
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FURTHER DIETARY DETAILS ON PAGE 2



DRINKS

8 at Trinity offers a diverse and curated collection of wines, cocktails, spirit and local craft beers so guests can dine comfortably on our most decadent offerings alongside family favourites including the occasional classic throwback. Our cocktail mixologists have created a boutique and mainstream cocktail offering that strives to be both theatrical and cutting edge.

At 8 At Trinity, we take pride in offering a carefully curated selection of wines sourced from diverse regions across the globe. Our aim is to provide the finest grape varieties, celebrating their unique characteristics while also championing the exceptional produce cultivated by both renowned Australian vineyards and boutique, specialty growers.

Nestled close to the renowned Hunter Valley, distinctive for its terroir and unique climate for winemaking, we feel privileged to present a selection of carefully picked wines from this region for you to taste at your table. Our sommeliers are giving you the opportunity to experience what local winemakers are famous for and do best. We are aiming to showcase wines from locally well-established producers you may know to ones that deserve to be known.

As the celebrated author Ernest Hemingway once remarked, "Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing." In the spirit of camaraderie and conviviality, we echo his sentiments with another timeless aphorism: "Wine and friends are a great blend."



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.

COCKTAILS

SIGNATURE COCKTAILS

Golden Cadillac Margarita

Fortaleza anejo, grand marnier, lime juice, agave, gold leaf, gold citrus salt..... 59

When Harry Met Sally

Vodka, elderflower liqueur, bergamot liqueur, lime, passionfruit, psychaud's bitters & whites..... 25

Mocha Martini

Malibu, baileys, espresso, belgium chocolate, cream, coco lopez & whites..... 26

Coconut Margarita

Blanco tequila, malibu, shrubb J.M orange liqueur, lime, coco lopez & toasted coconut..... 25

Lychee Southside

Vodka, lychee liqueur, pomegranate liqueur, lime, mint & whites.....25

Smoke On The Water

Gin, lillet blanc, aperol, lemon juice, aromatic bitters, tonic water and smokey bubble..... 24

When Sally Left Harry

Blanco tequila, grapefruit liqueur, grapefruit sherbet & lime with a lemon mertle & pink plum salt rim..... 23

Mrs Smith

Vodka, vanilla liqueur, & apple liqueur, fresh green apple juice, lemon & whites..... 24

A Smoking Gun

Buffalo trace bourbon, drambuie, yellow chartreuse, cinzano rosso, angostura & orange bitters, absinthe rinse & smoked maple wood..... 24

Trinity Point G&T

Ink gin, blow torched rosemary & flowers, beside fever-tree aromatic tonic..... 25

The Mango Mafia

Gold rum, dry vermouth, mango liqueur, absinthe, mango puree & lemon juice topped with toasted limoncello meringue.....26

Frozen Strawberry OR Mango Daiquiri

White rum, bespoke shrub, lime, strawberries/mango & ice..... 26

Magic Mushroom

White chocolate liqueur, creme de menthe, fernet branca, bailey's, vanilla syrup, cream, psychaud's bitters & chocolate rim.....26

Espresso Martini

Vodka, vanilla liqueur, coffee liquer & fresh espresso..... 24

Clouds of Passion

Vanilla vodka, white chocolate liqueur, passionfruit, vanilla syrup, lemon, whites & chocolate flakes..... 25

Limoncello Daiquiri

Limoncello, mandarina liqueur, lillet blanc & lemon sorbet. Pink plum & lemon myrtle salt rim with caramelised lemon sugar..... 26



COCKTAILS

CLASSIC COCKTAILS

Mojito Havana club rum 3yo, lime, mint, sugar & soda.....	23
French Martini Vodka, chambord & pineapple.....	22
Amaretto Sour Amaretto liqueur, lemon, sugar & whites.....	22
Cosmopolitan Vodka, cointreau, lime, cranberry & flamed orange.....	22
Caprioska Vodka, lime wedges & sugar.....	23
Dark & Stormy Goslings black seal rum, lime, angostura bitters, ginger syrup & ginger beer.....	26
French 75 Gin, lemon & sugar, topped with sparkling wine.....	22
Margarita Blanco tequila, cointreau, agave, lime & salt rim.....	24
Negroni Gin, campari & antica formula.....	26
Pina Colada White Rum, pineapple, lime, coco lopez, orgeat & angostura bitters.....	25
Martini Tanqueray 10 gin OR belvedere vodka, cinzano 1757 extra dry vermouth, lemon twist OR olives, dirty OR clean.....	26
Old Fashioned Buffalo Trace bourbon, angostura & orange bitters, sugar & orange twist.....	24
Mimosa Sparkling wine with fresh orange juice.....	18
Bellini - Mango Sparkling wine with mango liqueur, mango puree & lime juice.....	18
Bellini - Peach Sparkling wine with peach liqueur, peach puree & lemon juice.....	18
Bloody Mary Vodka, san marzano tomato juice, worcestershire sauce, lemon juice, tobasco, olive brine, celery salt, black pepper, cappers & horseradish.....	25



COCKTAILS

SPRITZERS

Lychee Spritz Lychee liqueur, white rum, lime juice, mint, sugar & soda with fresh mint, lime & lychee.....	23
Aperol Spritz Aperol, prosecco, dash of soda, half orange wheel & lime	23
Hugo Spritz Elderflower liqueur, prosecco, soda with fresh mint & lime.....	25
Pomegranate Spritz Pomegranate liqueur, rhubarb liqueur, prosecco & soda Fresh pomegranate seeds & fresh lemon.....	25
Rose Tinted Glasses Gin, elderflower liqueur, apple liqueur, aromatic bitters, tonic water with fresh mint & lime....	20
Miami Beach Spritz Aperol, Grapefruit liqueur, prosecco, soda, olives.....	25

JUGS

Red Sangria Jug Chilled red wine, cointreau, strawberry shrub, lemon juice, & soda. Fresh lemon, orange & strawberries.....	43
White Sangria Jug Chilled white wine, elderflower liqueur, apple liqueur, lime juice, fresh apple juice & soda. Fresh mint, lime & apple.....	39
Lychee Spritz Jug Lychee liqueur, white rum, lime juice, mint, sugar & soda.....	49
Moscato Sangria Jug Moscato, peach liquor, aperol, lemon juice, peach puree & soda. Fresh lemon, orange & strawberries.....	60

MOCKTAILS

Strawberry & Pineapple Fizz Pineapple juice, lime, sugar, strawberry bespoke shrub & topped with soda.....	15
Virgin Passionfruit Mojito Passionfruit, lime, simple syrup, mint & soda.....	15
Apple Mock'tini Lyre's dry london non-alcoholic spirit, fresh apple juice, lemon juice & whites.....	18
Jug of Tropical Fruit Punch Orange, pineapple & lime juice, strawberry shrub, & soda. Fresh strawberries, mint, orange, pineapple & lime.....	28

BEER/CIDER

ON TAP

Asahi

Made in Japan with a refreshing crisp after taste, 5.0%
340ml: 14 / 500ml: 20 / 1000ml: 33

The Grifter Pale Ale

A golden Australian pale ale with a light malt body and zesty hop forward finish, 5.0%
340ml: 10 / 500ml: 14 / 1000ml: 24

Stone & Wood Pacific Ale

Classic Pacific ale with fruity hops and a clear refreshing after taste, 4.4%
340ml: 11 / 500ml: 15 / 1000ml: 24

BOTTLED BEER/CIDER

Balter IPA , 375ml (can) Currumbin, QLD, 6.8%.....	13
Carlton Dry , 330ml Melbourne, VIC, 4.0%.....	11
Coopers Premium Light 355ml, Adelaide, SA, 2.9%.....	9
Corona 330ml, 4.5%.....	13
Hawks 'Underdog' Lager 375ml (can), Sydney, NSW, 3.5%.....	10
Peroni Nastro Azzurro 330ml, Italy, 5.1%.....	13
Heaps Normal Quiet XPA non-alcoholic (can), Sydney, <0.5%	9
Heineken Zero , Alcohol Free Lager 330ml, Netherlands, <0.0%.....	9
Hills Apple Cider 330ml, Hay Valley, SA, 5.0%.....	12
Hills Pear Cider 330ml, Hay Valley, SA, 5.0%.....	12
Brookvale Union Ginger Beer 330ml (can), Brookvale, NSW, 4.0%.....	12

SOFT DRINKS, SODAS & WATER

San Pellegrino Sparkling or Aqua Panna Still Water , 750ml, Italy.....	9.5
Coca-Cola, Coke Zero, Diet Coke 300ml.....	6
Bundaberg Ginger Beer 375ml.....	6
Fever Tree Indian Tonic or Dry Ginger Ale , 200ml, United Kingdom.....	6
Fever Tree Lemonade or Soda , 200ml, United Kingdom.....	6
Lemon, Lime & Bitters or Soda, Lime & Bitters	6
Fanta	6
Chinotto, Aranciata Rossa, Aranciata, Limonata , 200ml, Italy.....	5.5

WINE

BY THE GLASS

Sparkling

150ml | 250ml

2024	Astoria 'Butterfly' Prosecco, Treviso, Italy.....	16	/	-
NV	Chandon Brut, Méthode Traditionnelle, VIC	18	/	-
NV	Swift Rose Brut, Orange, NSW, <i>via Perlage*</i>	21	/	-

Champagne

NV	Veuve Clicquot Ponsardin, Reims, Champagne, France, <i>via Perlage*</i>	34	/	-
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Moscato

NV	West Cape Howe Moscato (Pink), WA	14	/	22
2023	Elio Perrone 'Sourgal' Moscato d'Asti (Sparkling), Piedmont, Italy	17	/	27

Riesling

2024	Jim Barry 'The Atherley', Clare Valley, SA.....	14	/	23
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Sauvignon Blanc / Semillon

2024	Stella Bella Semillon Sauvignon Blanc, Margaret River, WA.....	15	/	24
2025	Brokenwood Semillon, Hunter Valley, NSW.....	18	/	29
2025	Cloudy Bay Sauvignon Blanc, Marlborough, NZ.....	23	/	38
2022	Domaine Christian Salmon Sancerre, Loire Valley, France, <i>via Coravin*</i>	24	/	-

Pinot Grigio / Pinot Gris

2024	Opawa Pinot Gris, Marlborough, NZ.....	15	/	24
2025	Brokenwood Pinot Gris, Beechworth, VIC.....	18	/	29
2024	St Michael-Eppan DOC Pinot Grigio, Alto Adige, Italy.....	19	/	30

Chardonnay

2023	Scarborough Yellow Label Chardonnay, Hunter Valley, NSW.....	14	/	23
2024	Vasse Felix Chardonnay, Margaret River, WA.....	23	/	37
2021	Joseph Faiveley, Burgundy, France, <i>via Coravin*</i>	25	/	-
2023	Tyrrells 'Vat 47' Chardonnay, Hunter Valley, NSW, <i>via Coravin*</i>	36	/	-
2022	William Fevre 'Vaillons', Chablis Premier Cru, Burgundy, France, <i>via Coravin*</i>	48	/	-

Alternative White Varietals

2024	Homer Verdelho (Organic), Central Ranges, NSW.....	14	/	22
2022	Linear Gewürztraminer, Tumbarumba, NSW.....	18	/	27
2023	Marc Bredif Vouvray, Chenin Blanc, Loire Valley, France, <i>via Coravin*</i>	19	/	-

*Our exceptional assortment is presented through the employment of the Coravin & Perlage system, an exclusive wine preservation system. This affords us the privilege of offering distinguished wines that are typically inaccessible by the glass.

WINE

BY THE GLASS

Rose

150ml | 250ml

2024	Bouchard Aine & Fils Rosé, Languedoc, France.....	15	/	24
2024	Brokenwood Rosato, Multi-Regional, Australia.....	15	/	21
2023	Domaine Ott 'By Ott' Rosé, Provence, France.....	21	/	34

Pinot Noir

2024	Paringa 'Peninsula' Pinot Noir, Mornington Peninsula, VIC.....	19	/	30
2024	Dalrymple Pinot Noir, Pipers River, TAS.....	22	/	35
2022	Château de Chamirey Pinot Noir, Mercurey, France, <i>via Coravin*</i>	28	/	–
2023	Mt Difficulty 'Bannockburn' Pinot Noir, Central Otago, NZ, <i>via Coravin*</i>	29	/	–

Cabernet / Merlot

2023	Fraser Gallop 'Estate', Cabernet Merlot, Margaret River, WA	15	/	24
2025	Margan 'Broke Fordwich' Merlot, Hunter Valley, NSW.....	16	/	24
2021	Rymill Estate 'Classic Release' Cabernet Sauvignon, Coonawarra, SA.....	19	/	30
2021	Lake's Folly Cabernets, Hunter Valley, NSW, <i>via Coravin*</i>	52	/	–

Shiraz & Blends

2024	Torbreck 'Woodcutter' Shiraz, Barossa Valley, SA.....	19	/	30
2022	Mount Pleasant 'Mount Henry' Shiraz Pinot Noir, Hunter Valley, NSW.....	19	/	31
2022	Jim Barry 'McRae Wood' Shiraz, Clare Valley, SA, <i>via Coravin*</i>	28	/	–
2022	John Duval Wines 'Plexus' GSM, Barossa, SA, <i>via Coravin*</i>	22	/	–
2022	Henschke Keyneton Euphonium Shiraz Cabernet, Barossa, SA, <i>via Coravin*</i>	29	/	–
2018	Torbreck 'The Factor' Shiraz, Barossa Valley, SA, <i>via Coravin*</i>	58	/	–

Alternative Red Varietals

2020	Conde Valdemar Crianza Tempranillo, Rioja, Spain.....	16	/	26
2025	Gentle Folk Vin de Sofa, Sangiovese blend, Adelaide Hills, SA.....	18	/	29

Dessert

75ml | 150ml

NV	Lustau 'San Emilio' Pedro Ximénez Sherry, Jerez, Spain.....	16	/	32
2021	De Bortoli Noble One Botrytis Semillon, Riverina, NSW, <i>via Coravin*</i>	19	/	–

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PREMIUM WINE

BOTTLE

Champagne

2018	Pol Roger 'Vintage', Epernay, Champagne, France.....	288
2015	Dom Pérignon Brut, Epernay, Champagne, France.....	498
2015	Louis Roederer 'Cristal', Reims, Champagne, France.....	748

Semillon

2014	Mount Pleasant 'Elizabeth' Semillon, Hunter Valley, NSW.....	109
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Chardonnay

2022	William Fevre 'Vaillons', Chablis Premier Cru, Burgundy, France.....	249
2022	Prosper Maufoux 'La Pièce Sous le Bois', Meursault Premier Cru, Burgundy, Fr.....	448

Pinot Noir

2020	Xavier Monnot Les Cent-vignes, Beaune Premier Cru, Burgundy, France.....	408
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Cabernet & Blends / Merlot

2005	Les Hauts du Tertre Margaux, Bordeaux, France (375ml).....	96
2001	Wynns 'Black Label' Cabernet Sauvignon Coonawarra, SA.....	228
2001	Henschke 'Abbotts Prayer' Merlot, Adelaide Hills, SA.....	386
2007	Château Teyssier Le Dôme Saint-Émilion Grand Cru, Bordeaux, France.....	548
1982	Château Du Tertre, Margaux, Bordeaux, France.....	568
2020	Cullen 'Vanya' Cabernet Sauvignon, Margaret River, WA.....	1088

Shiraz

2011	Bannockburn Shiraz, Museum Release, Geelong, VIC.....	105
2006	Mount Pleasant 'O.P & O.H.' Shiraz, Hunter Valley, NSW.....	215
2010	St Hugo Shiraz Cabernet, Barossa/Coonawarra, SA.....	225
2016	Jim Barry 'The Armagh', Clare Valley, SA.....	617
2013	Jim Barry 'The Armagh', Museum release, Clare Valley, SA.....	678

Penfolds

2019	Penfolds Bin 389 Cabernet Shiraz, SA.....	199
2001	Penfolds St Henri Shiraz, SA.....	448
2016	Penfolds Bin 95 Grange Shiraz, SA.....	1400
1998	Penfolds Bin 95 Grange Shiraz, SA.....	1800
1993	Penfolds Bin 95 Grange Shiraz, SA.....	1900

WINE BOTTLE

Sparkling

AUSTRALIA

NV	First Creek Brut 'Botanica', Hunter Valley, NSW.....	49
NV	The Lane 'Lois' Blanc De Blancs, Adelaide Hills, SA.....	63
2024	Usher Tinkler Wines 'La Volpe' Prosecco, Hunter Valley, NSW.....	70
NV	Chandon Brut, Méthode Traditionnelle, VIC.....	78
NV	Printhie Swift Sparkling Rose, Orange, NSW.....	96
2019	Yabby Lake Single Vineyard Cuvee Nina, Mornington Peninsula, VIC.....	105

INTERNATIONAL

2024	Astoria 'Butterfly' Prosecco, Treviso, Italy.....	70
NV	Louis Bouillot Perle d'Ivoire Blanc de Blancs, Burgundy, France.....	84
NV	Quartz Reef Bendigo Estate Brut (<i>Organic</i>), Central Otago, NZ.....	79
NV	Cloudy Bay Pelorus Brut, Marlborough, NZ.....	95

Champagne

NV	Moët & Chandon 'Impérial' Brut, Epemay, Champagne, France.....	148
NV	Veuve Clicquot Brut, Reims, Champagne, France.....	179
NV	Veuve Clicquot 'Ponsardin' Rosé, Reims, Champagne, France.....	188
NV	Pol Roger 'Réserve', Epemay, Champagne, France.....	198
NV	Louis Roederer Collection 245, Reims, Champagne, France.....	198
NV	Billecart-Salmon Brut, Mareuil-Sur-Aÿ, Champagne, France.....	195
2018	Pol Roger 'Vintage', Epemay, Champagne, France.....	288
NV	Ruinart Blanc de Blancs, Reims, Champagne, France.....	278
NV	Ruinart Rosé, Reims, Champagne, France.....	278
NV	Veuve Clicquot Brut Magnum, Reims, Champagne, France (1.5L).....	395
NV	Egly-Ouriet Brut Grand Cru, Ambonnay, Champagne, France.....	478
2015	Dom Pérignon Brut, Epemay, Champagne, France.....	498
NV	Krug Grande Cuvée, 17 ^{1^{EME}} Édition, Reims, Champagne, France.....	618
2015	Louis Roederer 'Cristal', Reims, Champagne, France.....	748

WINE BOTTLE

Riesling

AUSTRALIA

2024	Jim Barry The 'Atherley', Clare Valley, SA.....	57
2025	Forest Hill 'Vineyard Block 2' Riesling, Mount Barker, WA.....	76
2017	Howard Park Museum Release Riesling, Mount Barker, WA.....	86
2024	Nick O'Leary 'White Rocks' Riesling, Canberra District, NSW.....	86
2018	Pewsey Vale 'Museum Reserve - The Contours' Riesling, Eden Valley, SA.....	89
2023	Jim Barry 'The Florita', Clare Valley, SA.....	139

INTERNATIONAL

2023	Dr Loosen 'DRY' Riesling, Mosel, Germany.....	59
2023	Fromm Riesling Spätlese, Marlborough, NZ.....	99
2023	Balthasar Ress Riesling Kabinett, Rheingau, Germany.....	100
2023	Dr Loosen Wehlener Sonnenuhr Riesling Spätlese, Mosel, Germany.....	120

Sauvignon Blanc

AUSTRALIA

2024	Wirra Wirra Sauvignon Blanc, Adelaide Hills, SA.....	49
2025	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA.....	77
2021	Mount Mary Triolet, Yarra Valley, VIC.....	205

INTERNATIONAL

2025	Tai Tira Sauvignon Blanc, Marlborough, NZ.....	57
2024	Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ.....	79
2022	Domaine Christian Salmon Sancerre, Loire Valley, France.....	96
2025	Cloudy Bay Sauvignon Blanc, Marlborough, NZ.....	108
2020	Cloudy Bay 'Te Koko', Marlborough, NZ.....	164



WINE BOTTLE

Semillon

2024	Stella Bella Semillon Sauvignon Blanc, Margaret River, WA.....	59
2025	Brokenwood Semillon, Hunter Valley, NSW.....	64
2018	Mount Pleasant Elizabeth Semillon, Hunter Valley, NSW.....	77
2025	Andrew Thomas ‘Braemore’ Semillon, Hunter Valley, NSW.....	79
2023	Suckfizzle Sauvignon Blanc Semillon, Margaret River, WA.....	96
2014	Mount Pleasant Elizabeth Semillon, Hunter Valley, NSW.....	109
2018	Tyrrells ‘Vat 1’ Semillon, Hunter Valley, NSW.....	171

Pinot Grigio / Pinot Gris

AUSTRALIA

2025	Deviation Road Pinot Gris, Adelaide Hills, SA.....	58
2025	Brokenwood Pinot Gris, Beechworth, VIC.....	59

INTERNATIONAL

2024	Ara ‘Single Estate’ Pinot Gris, Marlborough, NZ.....	49
2024	Opawa Pinot Gris, Marlborough, NZ.....	57
2023	Villa Sandi DOC Pinot Grigio, Delle Venezie, Italy.....	57
2024	Aquilani Pinot Grigio (Organic), Italy.....	60
2024	Greystone Pinot Gris (Organic), Waipara Valley, NZ	71
2024	Bertani ‘Velante’ DOC Pinot Grigio, Friuli Venezia Giulia, Italy.....	76
2024	St Michael-Eppan DOC Pinot Grigio, Alto Adige, Italy.....	86

Moscato

AUSTRALIA

NV	West Cape Howe Moscato (Pink), WA.....	57
2023	Elio Perrone ‘Sourgal’ Moscato d’Asti (Sparkling), Piedmont, Italy	67



WINE BOTTLE

Chardonnay

AUSTRALIA

2024	Hay Shed Hill 'Morrisons Gift' Chardonnay, Margaret River, WA.....	57
2023	Irvine - Altitude - 'Estate Grown' Chardonnay, Eden Valley, SA.....	59
2023	Scarborough Yellow Label Chardonnay, Hunter Valley, NSW.....	64
2024	M&J Becker Wines Chardonnay, Hunter Valley, NSW.....	69
2024	Patrick Sullivan Chardonnay, Limestone Coast, SA.....	78
2024	Vasse Felix Chardonnay, Margaret River, WA.....	92
2024	Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA.....	115
2022	Brokenwood 'Indigo Vineyard' Chardonnay, Beechworth, VIC.....	148
2023	Tyrrells 'Vat 47' Chardonnay, Hunter Valley, NSW.....	153
2023	Tolpuddle chardonnay, Coal River Valley, TAS.....	215

INTERNATIONAL

2022	Dog Point Vineyard Chardonnay (<i>Organic</i>), Marlborough, NZ.....	108
2021	Joseph Faiveley, Burgundy, France.....	110
2022	Domaine Gautherin 'SOM' Chablis, Burgundy, France.....	128
2022	William Fevre Chablis, Burgundy, France.....	140
2022	William Fevre Vaillons, Chablis Premier Cru, Burgundy, France.....	248
2022	Prosper Maufoux 'La Pièce Sous le Bois', Meursault Premier Cru, Burgundy, France....	448

WINE BOTTLE

Alternative White Varietals

AUSTRALIA

2024	Horner Verdelho (Organic), Central Ranges, NSW.....	59
2023	Collector Summer Swarm Fiano, Hilltops, NSW.....	65
2024	Inkwell 'Tangerine' Viognier (Skin Contact/Organic), McLaren Vale, SA.....	66
2021	Yerringberg Viognier, Yarra Valley, VIC.....	83
2022	Linear Gewürztraminer, Tumbarumba, NSW.....	83

INTERNATIONAL

2023	Domane Wachau Grüner Veltliner, Wachau Valley, Austria.....	73
2023	Abellio Albarino (Organic), Rias Baixas, Spain.....	74
2023	Domaine de la Quilla, Muscadet Sèvre et Maine Sur Lie, Loire Valley, France.....	78
2023	Otto 'PRA' Soave, Veneto, Italy.....	82
2023	Marc Bredif Vouvray, Chenin Blanc, Loire Valley, France.....	83
2022	Famille Hugel Gewürztraminer, Alsace, France.....	98

Rose

AUSTRALIA

2023	Rusden 'Poco Loco' Rose, Barossa Valley, SA.....	59
2024	Dominique Portet 'Fontaine' Rose, Yarra Valley, VIC.....	65
2024	Brokenwood Rosato, Multi-Regional, Australia.....	67
2024	Dominique Portet 'Fontaine' Rose Magnum, Yarra Valley, VIC (1.5L).....	150

INTERNATIONAL

2024	Bouchard Aine & Fils Rosé, Languedoc, France.....	59
2024	Triennes 'Mediterranée' Rosé, Provence, France.....	68
2023	Domaine Ott 'By.Ott' Rosé, Provence, France.....	98
2024	Maison Saint 'AIX' Rosé Magnum, Provence, France (1.5L).....	172



WINE BOTTLE

Pinot Noir

AUSTRALIA

2024	Paringa 'Peninsula' Pinot Noir, Mornington Peninsula, VIC.....	78
2023	Dalrymple Pinot Noir, Pipers River, TAS.....	89
2023	Yabby Lake 'Single Block Release' Pinot Noir, Mornington Peninsula, VIC.....	135
2022	Ashton Hills Estate Pinot Noir, Adelaide Hills, SA.....	139
2021	Kooyong 'Ferrous' Pinot Noir, Mornington Peninsula, VIC.....	162
2024	Tolpuddle Pinot Noir (<i>Organic</i>), Coal River Valley, TAS.....	215
2022	Mount Mary Pinot Noir, Yarra Valley, VIC.....	331

INTERNATIONAL

2023	Ara 'Single Estate' Pinot Noir, Marlborough, NZ.....	59
2019	Greystone Pinot Noir (<i>Organic</i>), Waipara Valley, NZ.....	98
2022	Château de Chamirey Pinot Noir, Mercurey, France.....	130
2023	Mt Difficulty 'Bannockburn' Pinot Noir, Central Otago, NZ.....	138
2020	Ata Rangī Pinot Noir (<i>Organic</i>), Martinborough, NZ.....	218
2020	Xavier Monnot Les Cent-Vignes, Beaune Premier Cru, Burgundy, France.....	408

Grenache & Blends

AUSTRALIA

NV	Dubstyle 'No. 17 Re-Mix', McLaren Vale, SA.....	58
2024	Olivers Taranga Grenache, McLaren Vale, SA.....	77
2023	Yangarra Estate Vineyard Grenache, McLaren Vale, SA.....	95
2022	John Duval Wines 'Plexus' GSM, Barossa, SA.....	99

INTERNATIONAL

2021	Torres Sangre de Toro, Catalunya, Spain.....	57
2017	Chateau de Nalys Saintes Pierres de Nalys, Château neuf-du-Pape, France.....	330

WINE BOTTLE

Cabernet & Blends

AUSTRALIA

2021	Sister's Run Old Testament, Cabernet Sauvignon, Coonawarra, SA.....	56
2022	Skuttlebutt by Stella Bella Cabernet Sauvignon Shiraz, Margaret River, WA.....	60
2023	Fraser Gallop 'Estate' Cabernet Merlot, Margaret River, WA.....	63
2017	Geoff Merrill 'G&W' Cabernet Sauvignon, McLaren Vale/Coonawarra, SA.....	71
2021	Rymill Estate 'Classic Release' Cabernet Sauvignon, Coonawarra, SA.....	89
2023	Cullen 'Wilyabrup' Cabernet Sauvignon Merlot, Margaret River, WA.....	145
2021	Leeuwin Art Series Cabernet Sauvignon, Margaret River, WA	178
2001	Wynns 'Black Label' Cabernet Sauvignon, Coonawarra, SA.....	228
2021	Lake's Folly Cabernets, Hunter Valley, NSW.....	253
2020	Moss Wood Cabernet Sauvignon, Margaret River, WA	268
2022	Mount Mary Quintet, Yarra Valley, VIC.....	328
2016	Mount Mary Quintet, Yarra Valley, VIC.....	408
2020	Cullen 'Vanya' Cabernet Sauvignon, Margaret River, WA.....	1088

INTERNATIONAL

2021	Cannonball Cabernet Sauvignon, Sonoma California, USA.....	89
2005	Les Hauts du Tertre Margaux, Bordeaux, France (375ml).....	96
2007	Château Teyssier Le Dôme Saint-Émilion Grand Cru, Bordeaux, France.....	548
1982	Château Du Tertre, Margaux, Bordeaux, France.....	568

Merlot

AUSTRALIA

2022	Irvine 'The Estate' Merlot, Eden Valley, SA.....	68
2025	Margan 'Broke Fordwich' Merlot, Hunter Valley, NSW.....	68
2001	Henschke 'Abbotts Prayer' Merlot, Adelaide Hills, SA.....	386

INTERNATIONAL

2020	Craggy Range 'Gimblett Gravels Vineyard', Hawkes Bay, NZ.....	81
2015	Chateau de Bel-Air - Lalande de Pomerol, Bordeaux, France.....	132

WINE BOTTLE

Shiraz & Blends

AUSTRALIA

2024	Langmeil 'Long Mile' Shiraz, Barossa, SA.....	55
2022	Tait Family Winery 'The Ball Buster' Shiraz, Barossa Valley, SA.....	59
2022	Teusner 'Bilmore' Shiraz, Barossa Valley, SA.....	65
2022	Olivers Taranga Shiraz, McLaren Vale, SA.....	72
2024	Torbreck 'Woodcutter', Barossa Valley, SA.....	77
2022	Horner Reserve Shiraz Marsanne, Hunter Valley, NSW.....	83
2022	Mount Pleasant 'Mount Henry' Shiraz Pinot Noir, Hunter Valley, NSW.....	89
2022	Spinifex 'Bête Noir' Shiraz, Barossa, SA.....	97
2022	Mount Pleasant 'O.P & O.H.' Shiraz, Hunter Valley, NSW.....	97
2011	Bannockburn Shiraz, Museum Release, Geelong, VIC.....	105
2022	Leeuwin Art Series Shiraz, Margaret River, WA.....	110
2023	Torbreck Struie Shiraz, Barossa, SA.....	115
2022	Jim Barry 'McRae Wood' Shiraz, Clare Valley, SA.....	125
2022	Henschke Keyneton Euphonium Shiraz Cabernet, Barossa, SA.....	125
2022	John Duval Wines 'Entity', Barossa, SA.....	142
2021	Rusden 'Black Guts' Shiraz, Barossa Valley, SA.....	167
2004	Seppelt St Peters Shiraz, Grampians, VIC.....	175
2021	Andrew Thomas 'Kiss' Shiraz, Hunter Valley, NSW.....	185
2019	Andrew Thomas 'Kiss' Shiraz, Hunter Valley, NSW.....	195
2006	Mount Pleasant 'O.P & O.H.' Shiraz, Hunter Valley, NSW.....	215
2010	St Hugo Shiraz Cabernet, Barossa/Coonawarra, SA.....	225
2018	Torbreck 'The Factor' Shiraz, Barossa Valley, SA.....	268
2016	Jim Barry 'The Armagh', Clare Valley, SA.....	617
2013	Jim Barry 'The Armagh', Museum release, Clare Valley, SA.....	678
INTERNATIONAL		
2020	E.Guigal Côtes-du-Rhône, Rhône Valley, France.....	73
2019	E.Guigal Hermitage Rouge, Rhône Valley, France.....	282

WINE BOTTLE

Alternative Red Varietals

AUSTRALIA

2021	S.C. Pannell Tempranillo, McLaren Vale, SA.....	69
2022	Margan Barbera 'Ceres Hill', Hunter Valley, NSW.....	73
2025	Gentle Folk Vin de Sofa, Sangiovese blend, Adelaide Hills, SA.....	79
2020	Frederick Stevenson Montepulciano, Eden Valley, SA.....	115

INTERNATIONAL

2020	Conde Valdemar Crianza Tempranillo, Rioja, Spain.....	66
2021	Esquinas Malbec, Mendoza, Argentina.....	68
2023	Babo Chianti DOCG, Tuscany, Italy.....	69
2021	Georges Duboeuf Chiroubles, Beaujolais, France (<i>Chilled Red</i>).....	77
2022	12 e mezzo 'Varvaglione' (<i>Organic</i>) Primitivo, Puglia, Italy.....	77
2021	De' Vasari (<i>Bio-Organic</i>) Chianti, Tuscany, Italy.....	83
2022	Allegrini, Corvina Veronese, Rondinella, Valpolicella, Italy.....	83
2023	Paolo Scavino, Barbera d'Alba, Piedmont, Italy.....	96
2017	Marchesi di Barolo 'Pieragal' Barbera d'Alba, Piedmont, Italy.....	155
2019	Marchesi di Barolo, Barolo, Piedmont, Italy.....	215
2019	Gaja Sito Moresco, Langhe, Piedmont, Italy.....	248

Dessert

AUSTRALIA

NV	Gundog Estate Muscat, Rutherglen, VIC.....	66
2022	Mt Horrocks 'Cordon Cut' Riesling, Clare Valley, SA.....	88
2022	De Bortoli Noble One Botrytis Semillon 375ml, Riverina, NSW.....	89

Non-Alcoholic Wine

AUSTRALIA

NV	Patritti Sparkling Dark Grape Juice (<i>Non Alcoholic</i>), 750ml, Regional SA.....	22
NV	Patritti Sparkling Golden Muscat (<i>Non Alcoholic</i>), 750ml, Regional SA.....	22
NV	Patritti Still Golden Muscat (<i>Non Alcoholic</i>), 1L, Regional SA, 1L.....	19
NV	Lyre's Classico Sparkling white grape juice (<i>Non Alcoholic</i>), 750ml, UK.....	43

SPIRITS

30ML POUR - NEAT, ON ROCKS OR WITH A MIXER

Vodka

Archie Rose, Australia, 40%.....	14
Arktika Vanilla, 30%.....	11
Beluga Gold Line, Russia, 40%.....	31
Belvedere, Poland, 40%.....	14
Crystal Head, Canada, 40%.....	16
Grey Goose, France, 40%.....	15
HartShom Pure, Tasmania, 40%.....	12
Ketel One, Netherlands, 40%.....	12
Ketel One Cirton, Netherlands, 40%.....	12
Outer Space, USA, 40%.....	14
Stoli Elit, Latvia, 40%.....	16
Titos Homemade, USA, 40%.....	14

Gin

Aviation, USA, 42%.....	14
Bombay Sapphire, England, 40%.....	12
Earp No.8 Dry, NSW, 42%.....	14
Farmer's Wife Autumn Dry, NSW, 48%.....	16
Farmer's Wife Summer Spritz, NSW, 44%.....	16
Four Pillars Rare Dry, NSW, 41.8%.....	11
Four Pillars Bloody Shiraz, Victoria, 37.8%.....	16
Four Pillars Christmas, Victoria, 43.8%.....	16
Generous (<i>Organic</i>), France, 44%.....	20
Hartshom Pure, Tasmania, 40%.....	13
Hayman's Sloe, England, 26%.....	12
Hendricks, Scotland, 41.4%.....	16
Hemo Old Tom, Sweden, 43%.....	16
Husk Ink, Australia, 43%.....	15
Malfy Con Limone, Italy, 41%.....	13
Nasferatu, Giselle, Pavlova Gin, 37.5%.....	13
Poor Toms, Australia, 41.3%.....	13
Roku, Osaka, Japan, 43%.....	12
Tanqueray 10, Scotland, 47.3%.....	15

Aperitifs

Aperol (60ml), Italy, 11%.....	11
Rosolio Italicus Aperitif, Italy, 20%.....	14
Pampelle Grapefruit Aperitif, France, 15%.....	10
Pimms, England, 25%.....	10

Grappa

Francoli Grappa, Italy, 42.5%.....	11
Po di Poli Grappa Moscato, 40%.....	15

Tequila/Mezcal

TEQUILA

1800 Coconut, Mexico, 35%.....	15
Arette Reposado, Mexico, 38%.....	16
Calle 23 Blanco, Mexico, 40%.....	14
Clase Azul Reposado, Mexico, 40%.....	49
Don Fulano Blanco Fuerte, Mexico, 50%.....	22
Don Fulano Imperial Extra Anejo, Mexico, 40%.....	33
Fortaleza Blanco, Mexico, 40%.....	21
Fortaleza Reposado, Mexico, 40%.....	25
Fortaleza Anejo, Mexico, 40%.....	31
Patron Silver Blanco, Mexico, 40%.....	16
Patron Anejo, Mexico, 40%.....	19

MEZCAL

Illegal Jovan Mezcal, Mexico, 40%.....	15
Illegal Reposado Mezcal, Mexico, 40%.....	20
Lagrimas De Dolores Mezcal, Mexico, 47%.....	20
Nuestra Soledad Mezcal, Mexico, 46%.....	17

Rum/Spiced/Rhum/Ron/Cachaca

RUM

Admiral Rodney HMS Princessa, Saint Lucia, 40%.....	17
Appleton Estate Signature, Jamaica, 40%.....	11
Appleton Estate 12yo, Jamaica, 43%.....	20
The Arcane Arrange (Pineapple), Mauritius, 40%.....	15
Bacardi Blanca, Puerto Rico, 37.5%.....	11
Bacardi Oro, Puerto Rico, 37.5%.....	11
Dos Maderas PX 5+5, Spain, 40%.....	20
Flor de Cana 4yo, Nicaragua, 40%.....	12
Flor de Cana 12yo, Nicaragua, 40%.....	16
Goslings Black Seal, Bermuda, 40%.....	15
Havana Club 3yo Anos, Cuba, 40%.....	11
Husk Pure Cane (Australian Agricole), Australia, 40%.....	14
Mount Gay Xo, Barbados, 43%.....	16
Plantation Dark, Barbados, 40%.....	13
Plantation Pineapple, Barbados, 40%.....	16

SPICED

Captain Morgan Spiced Gold, USA, 35%.....	11
Kraken Black Spiced, Trinidad, 40%.....	13
Naud Hidden Loot Spiced Rum, France, 40%.....	16
Sailor Jerry Spiced, The Virgin Islands, USA, 40%.....	11

RHUM

JM Rhum (Agricole) Blanc, Martinique, 50%.....	17
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RON

Ron Zacapa 23 yo, Guatemala, 40%.....	17
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CACHACA

Sagatiba Cachaca, Brazil, 38%.....	13
Germana Cachaca Caetanos, Brazil, 40%.....	12

SPIRITS

30ML POUR - NEAT, ON ROCKS OR WITH A MIXER

Bourbon

Basil Hayden's 8yo, USA, 40%.....	16
Buffalo Trace, USA, 40%.....	11
Dickel No.8, USA, 40%.....	11
Eagle Rare 10yo, USA, 45%.....	17
Gentleman Jack, USA, 40%.....	13
Michter's US*1, USA, 45.7%.....	20
Wild Turkey 101, USA, 50.5%.....	13
Woodford Reserve, USA, 40%.....	14

International Whiskey

Bearface, Canada, 42.5%.....	14
Bulleit Rye, USA, 45%.....	12
Canadian Club, Canada, 37%.....	11
Canadian Club, 12yo, Canada, 40%.....	14
The Gospel Solera, Australia, 45%.....	14
The Gospel Projects, Fortified Cask, Australia, 52%.....	22
The Gospel Legacy Rye, Australia, 56%.....	22
Jack Daniels, USA, 40%.....	12
Jameson Black Barrel, Ireland, 40%.....	12
Lark Brokenwood Graveyard Shiraz Cask, Australia, 51%.....	110
Michter's Unblended American, USA, 41.7%.....	22
Michter's Rye, USA, 42.4%.....	20
Michter's Sour Mash, USA, 43%.....	22
Michel Couvreur Blossoming Auld Sherries, Burgundy, France, 45%.....	62
Sheep Dog Peanut butter, USA, 35%.....	11
Togouchi single Malt, Akiota-Togouchi, Japan, 43%.....	27
Togouchi Malt, Sake Finish, Akiota-Togouchi, Japan, 40%.....	19
Wild Turkey American Honey, USA, 35.5%.....	11
Writers Tears, Ireland, 40%.....	15

Scotch Whisky

BLENDED	
Chivas Regal 18 yo, Scotland, 40%.....	18
Johnnie Walker Black label, Scotland, 40%.....	14
Johnnie Walker Blue Label, Scotland, 40%.....	42
Monkey Shoulder, Scotland, 40%.....	13
LOWLANDS	
Ailsa Bay, Scotland, 48.9%.....	20
SPEYSIDE	
Aberlour 12 yo, Aberlour, Scotland, 40%.....	18
Craigellachie 13yo, Scotland, 46%.....	20
Glenfiddich 12 yo, Scotland, 40%.....	16
The Macallan 12yo Double Cask, Scotland, 40%.....	22
The Macallan 12yo Sherry Cask, Scotland, 40%.....	24
The Macallan 15yo Double Cask, Scotland, 43%.....	41
The Macallan 18yo Sherry Cask, Scotland, 43%.....	98
HIGHLANDS	
Dalwhinnie 15 yo, Scotland, 43%.....	19
Glendronach 12yo, Scotland, 43%.....	17
Glenmorangie Original, Scotland, 40%.....	16
Invergordon 1986 Single Grain, 36 yo, 48.2%.....	57
Oban 14 yo, Scotland, 43%.....	24
ISLAY	
Ardbeg 10 yo, Scotland, 46%.....	18
Bowmore 12 yo, Scotland, 40%.....	17
Lagavulin 16 yo, Scotland, 43%.....	29
Laphroaig 10 yo, Scotland, 40%.....	17
Laphroaig Quater Casks, Scotland, 40%.....	25
SKYE	
Talisker 10 yo, Skye, Scotland, 45.8%.....	17
Talisker 11 yo, Special Release 2022, Skye, Scotland, 55.1%.....	28

Brandy/Cognac/Armagnac/Calvados

BRANDY	
23rd Street Brandy, Australia, 40%.....	11
COGNAC	
Courvoisier VSOP Cognac, France, 40%.....	19
Hennessey Vs Cognac, France, 40%.....	14
Remy Martin XO Cognac, France, 40%.....	34
ARMAGNAC	
Comte de Lemaestre Bas Armagnac, France 1979, 40%.....	27
CALVADOS	
Lauriston Pommeau de Normandie Christian Drouin, Normandie, France, 17%.....	11
Selection Drouin Calvados, Normandie, France, 40%.....	13
Hors d'Age Calvados Drouin, Normandie, France, 42%.....	29
Laird's Applejack 86 Proof, USA, 43%.....	15

SPIRITS

30ML POUR - NEAT, ON ROCKS OR WITH A MIXER

Liqueurs

Baileys (60ml), Ireland, 17%.....	13
Cannella (Cinnamon), Italy, 35%.....	11
Chambord, France, 16.5%.....	10
Chinola Passionfruit, Dominican Republic, 21%.....	11
Cointreau, France, 40%.....	11
Disaronno (Amaretto), Italy, 20%.....	11
Canberra Distillery Butterscotch Schnapps,ACT,27%.....	10
Fiorente (Elderflower), Italy, 20%.....	10
Fireball Cinnamon Whiskey, USA, 33%.....	11
Frangelico, Italy, 20%.....	10
Galliano Black Sambuca, Italy, 30%.....	10
Grand Marnier, France, 40%.....	13
Heering Cherry, Netherlands, 24%.....	11
Shrub J.M Orange, Martinique, France, 35%.....	12
Le Birlou (Chestnut & Apple), 18%.....	11
Midori, Japan, 20%.....	10
Malibu, Barbados, 21%.....	10
Massenez, France	
Crème de Cassis de Dijon, 20%.....	11
Crème de Peche, 20%.....	11
Dom Pacello Royal Orange, 40%.....	23
Fleur de Sureau (Elderflower), 20%.....	11
Golden 8, The Williams Pear Liqueur, 25%.....	14
Liqueur de Cacao Blanc (White Cacao), 25%.....	11
Liqueur de Curaçao Bleu, 25%.....	11
Liqueur de Litchi (Lychee), 24%.....	11
Liqueur de Mandarine, 25%.....	11
Liqueur de Mangue (Mango), 25%.....	11
Liqueur de Piment Oiseau (Chilli), 25%.....	11
Liqueur de Pomme Verte (Green Apple), 18%.....	11
Liqueur de Vanille, 20%.....	11
Liqueur Limoncello, 20%.....	11
Pama (Pomegranate), USA, 17%.....	11
Southern Comfort, USA, 30%.....	11
Tempus Fugit, Switzerland	
Crème de Banane, 26%.....	11
Crème de Cacao a la Vanille, 24%.....	11
Crème de Menthe Blanche, 28%.....	11
Gran Classico Bitter, 28%.....	11
Liqueur de Violettes, 22%.....	11
Sortilege, Maple Cream Whiskey, Canada, 17%.....	10
Sortilege, Maple Whiskey, Canada, 30%.....	11
Villa Massa Limoncello, Italy, 30%.....	11

Sake (75ml Pour)

Houraisen Kuu Junmai Daiginjo Sake, Japan, 15.5%.....	46
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Alternates

Apple Pie shine, Australia, 30.2%.....	10
Barsol Acholado Pisco, Peru, 41.3%.....	12
Bols Genever, Netherlands, 42%.....	13
Chartreuse - Green, France, 55%.....	13
Chartreuse - Yellow, France, 43%.....	13
Macchu Pisco, Peru, 40%.....	13
Poire Williams 'Prisoner' Pear - Eau de Vie, Fr, 40%.....	16

Digestives

Amaro Avema, Italy, 29%.....	9
Amaro Montenegro, Italy, 23%.....	9
Campari, Italy, 25%.....	9
Cynar, Italy, 16.5%.....	9
Dom Benedictine, France, 40%.....	11
Drambuie, Scotland, 40%.....	11
Fernet Branca, Italy, 39%.....	11
Pernod, France, 40%.....	10
Rhubi, Australia, 18%.....	10

Port/Muscat (60ml Pour)

Galway Pipe 25yo, South Australia, 18.5%.....	36
Gundog Estate Muscat, Australia, 18%.....	12

Sherry (60ml Pour)

Emilio Lustau Fino, Spain, 15%.....	11
Emilio Lustau Amontillado, Spain, 18.5%.....	11
Emilio Lustau Pedro Ximenez, Spain, 17%.....	13

Vermouth (60ml Pour)

Antica Formula, Italy, 16.5%.....	16
Cinzano 1757 Dry, Italy, 18%.....	11
Cinzano Rosso Sweet Vermouth, Italy, 14.4%.....	11
Emilio Lustau Vermut Tinto, Spain, 15%.....	11
Lillet Blanc, France, 17%.....	11
Noilly Prat Extra Dry, Italy, 18%.....	13

Coffee Liqueurs

Avion Espresso, Mexico, 35%.....	16
Cafe Borghetti, Italy, 20%.....	11
Flor de Cana Spresso Liqueur, Nicaragua, 30%.....	11
Kahlua, Mexico, 16%.....	10
Tia Maria, Italy, 20%.....	10

Non-Alcoholic

Lyre's Agave Blanco, Australia, 0%.....	10
Lyre's Amaretti, Australia, 0%.....	10
Lyre's Dark Cane Spirit, Australia, 0%.....	10
Lyre's Traditional Malt Spirit, Australia, 0%.....	10
Lyre's Italian Spritz, Australia, 0%.....	10
Lyre's Spiced Cane Spirit, Australia, 0%.....	10



COFFEE/TEA

CUSTOM ROASTED BEANS FROM BRAZIL,
& GUATEMALA. DECAF FROM BRAZIL.

Coffee / Chocolate / Chai

Espresso / Short Black.....	5
Macchiato / Piccolo.....	5.5
Cappuccino / Flat White / Latte / Long Black.....	6.8
Mocha.....	7
Large Size.....	+0.8
Belgian Hot Chocolate - milk or dark.....	6.8
Chai Latte.....	6.8
Organic Chai Latte.....	7.5
Golden Turmeric Latte turmeric, ginger, cayenne pepper & vanilla bean.....	8.5
Iced Tea, black tea, ice & lemon.....	8.5
Iced Coffee, vanilla ice-cream, vanilla syrup & whipped cream.....	13
Iced Latte with milk & ice.....	9.5
Iced Long Black with ice.....	9.5
Iced Chocolate with milk & ice.....	10

Milk Options: Milklab Almond, Macadamia, Lactose Free, Coconut,
Bonsoy Soy, The Dairy Co Oat.....All..... +0.8

Loose Leaf teas

English Breakfast / Earl Grey / Green Sencha.....	6.8
Lemongrass, ginger / Peppermint.....	6.5
Serenity, chamomile, passionflower, rose petals & lavender.....	6.5
Cleanse, tulsi, nettle leaf, dandelion, red clover & corn flowers.....	6.5
Digest, peppermint leaves, liquorice, fennel & calendula.....	6.5
Organic Sticky Masala Chai Tea black tea, evaporated coconut nectar, vanilla bean, brown rice syrup, celtic sea salt, spices & milk.....	7
Spiced Organic Chai Black Tea cinnamon, ginger, cardamon, clove, and black pepper.....	6.5
Liquorice Legs, liquorice root, fennel seeds & peppermint.....	6.5
Blue Pea Flower Tea, relax and revive native bush tea, green tea, lavender & blue pea.....	7

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