



# 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” DISHERS

## STARTERS

### Kingfish Ceviche

avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)  
sml...30 / lge....59

### 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....59

### 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  
89

## 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  
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  
248

## DESSERTS

### Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb  
24

### 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).....	18
add tomato, burrata & basil (v): +19	
add prosciutto: +19	
add marinated mixed olives (v): +11	
add hummus (v): +17	

## Housemade Hummus

chickpeas, tahini sauce, beurre noisette, crispy chickpeas & evoo (gf/v/vo).....	17
--	----

<b>Mixed Marinated Olives</b> (gf/v).....	11
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<b>Zucchini Chips</b> & feta cheese (v).....	18
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## 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) .....	25
tuna belly toro with caviar (4 pcs).....	25
tuna belly toro aburi seared with caviar (4 pcs).....	28
salmon nigiri (4 pcs).....	25
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.....	89
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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.....	77
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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

<b>Saffron Arancini</b> goats feta, fior di latte mozzarella, pecorino, leek & saffron aioli (v).....	26
<b>Garlic Pizza</b> rosemary, fior di latte & confit garlic (v).....	26
<b>Bruschetta Pizza</b> grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v).....	35
<b>Salmon Sashimi</b> ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df).....	sml...30 / lge...59
<b>Kingfish Ceviche</b> avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df).....	sml...30 / lge...59
<b>Fried Calamari</b> chilli salt, lemon & garlic aioli (df).....	30
<b>Grilled Avocado</b> (served cold) hazelnuts, almond cream, baby beets, salsa verde & potato crisp (v/gf/vo).....	29
<b>Zucchini Flowers</b> (3) <i>add more flowers: +10 each</i> tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v).....	30
<b>Roasted Watermelon</b> (gluten free foccacia option +\$6) burrata, aged balsamic, river mint, evoo & woodfired bread stick (v).....	32
<b>Fried Burrata</b> basil pesto, tomato confit, parmesan, extra virgin olive oil & woodfired bread stick (v).....	29
<b>Wagyu Meatballs</b> 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]	
<b>Six Sydney Rock Oysters</b> (gf/df)	
Natural.....	39
Mignonette.....	42
Pickled cucumber, salmon caviar & chardonnay vinegar.....	46
<b>Split King Prawns</b> chilli, chives & garlic butter (gf).....	sml...36 / lge...68
<b>Sea Scallops</b> (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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# MEAT MAINS

## Chicken Fricassee

twice cooked 600gr spring chicken, spiced bread sauce, confit pearl mushrooms & tarragon chicken jus. Served with duck fat potato maxim..... 48  
*[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: 308      1.2kg: 328      1.3kg: 348      1.4kg: 368      1.5kg: 388  
 1.6kg: 408      1.7kg: 428      1.8kg: 448      1.9kg: 468      2.0kg: 488  
*[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)..... 18  
**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)..... 16  
**Hand-Cut Chips** & house ketchup (ve/gf)..... 15

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# 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).53

## **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.....128  
[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)..... 299

### **1.0kg Whole Lobster - Hong Kong Style**

Live Eastern Lobster with garlic, ginger, shallot & butter sauce. Served with egg noodles.....248

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



## **DIETARY NOTES**

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# 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 ..... 34  
(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)..... 18

**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)..... 16

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

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# 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).....	18
add tomato, burrata & basil (v): +19	
add prosciutto: +19	
add marinated mixed olives (v): +11	
add hummus (v): +18	

## 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) .....	31
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## Potato

buffalo mozzarella, potato, rosemary, grana padano, truffle mayo, parsley & alfredo base (v).....	31
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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).....	34
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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\*

# 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.*

**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..... 35

**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

**Peperoni**

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..... 24

## 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) ..... 18

## 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)..... 22

## 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

## Ferrero Bombe Alaska

belgium chocolate gelato, vanilla bean gelato, italian meringue, roasted hazelnuts, cashews, 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

32

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# KIDS

## KIDS MEALS

Kids meals are strictly for 12yrs & under

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

### KIDS PASTA

Choice of either Spaghetti OR Penne

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

Gluten free pasta option available + \$3

### KIDS PIZZA

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

### Optional Kids Pizza Extras

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

Vegan Cheese +3

## KIDS GELATO

### Step 1:

**Select flavour of gelato:** chocolate gelato OR vanilla gelato

### Step 2:

**Select a sauce:** strawberry sauce OR chocolate sauce

### Step 3:

**Select a garnish:** chocolate flakes OR fresh strawberries

One Scoop 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\***

