



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.

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%

TABLE OF CONTENTS



FOOD

	PAGE
'MUST TRY' DISHES.....	3
STARTERS.....	4
MAINS - MEAT.....	6
MAINS - SEAFOOD	7
MAINS - PASTA.....	8
SIDES.....	8
MAINS PIZZA.....	9
DESSERT.....	11
KIDS.....	12

OTHER

	PAGE
GIFT CERTIFICATES.....	34

DRINKS

	PAGE
ABOUT.....	13
SIGNATURE COCKTAILS.....	14
CLASSIC COCKTAILS.....	15
SPRITZERS.....	16
JUGS.....	16
MOCKTAILS.....	16
BEER.....	17
SOFT DRINKS & WATER.....	17
SPIRITS.....	30
COFFEE/TEA.....	33

WINE

	PAGE
WINE BY THE GLASS.....	18
VINTAGE WINE BY THE BOTTLE.....	20
SPARKLING/CHAMPAGNE.....	21
RIESLING.....	22
SAUVIGNON BLANC.....	22
SEMILLON.....	23
PINOT GRIGIO / PINOT GRIS.....	23
MOSCATO.....	23
CHARDONNAY.....	24
ALTERNATE WHITE VARIETALS.....	25
ROSE/ORANGE.....	25
PINOT NOIR.....	26
GRENACHE & BLENDS.....	26
CABERNET & BLENDS.....	27
MERLOT.....	27
SHIRAZ & BLENDS.....	28
RED ALTERNATE VARIETALS.....	29
DESSERT.....	29
NON-ALCOHOLIC.....	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.
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.

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

8 AT TRINITY “MUST TRY” DISHES

STARTERS

Nigiri: Salmon Mentaiko Aburi Seared (A) (4 pcs)

with pickled ginger, soy & wasabi within (*please advise your waiter if you prefer it without wasabi*)
28

Kingfish Ceviche

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

Roasted Watermelon

burrata, aged balsamic, lemon balm, extra virgin olive oil & woodfired bread (v)
(*gluten free option with foccacia on request +\$6*)
32

Salmon Sashimi

new zealand ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df) (I)
(*gluten free option available on request*)
sml...30 / lge....59

Sea Scallops - Canadian

(*served room temperature*) (6 scallops) additional scallops: +8 each
celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (I)
43

Signature Tasting Plate

wagyu meatballs, split king prawns - chilli & garlic butter (gf) (A), fried calamari - garlic aioli (df), tomato & burrata salad
(v/gf) & woodfired bread stick
89

MAINS / SHARE

Crab Spaghettoni

blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander (A) (gf spaghetti option available +\$3)
48

Singapore Chilli Style Prawns

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

Tempura Partially Deboned Whole Murray Cod

Spine removed, served whole, tempura batter (A)
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

DESSERTS

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

SEAFOOD CLASSIFICATIONS:

Seafood Origin - A = Australian I = Imported M = Mixed

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
--	----

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

Selection of Nigiri

all with pickled ginger, soy & wasabi within (please advise your server if you prefer it without wasabi)	
salmon nigiri (A) (4 pcs).....	25
salmon mentaiko aburi seared (A) (4 pcs).....	28

TASTING PLATES

(gluten free foccacia option +\$6)

Signature Tasting Plate

wagyu meatballs, split king prawns - chilli & garlic butter (gf) (A), fried calamari - garlic aioli (df) (I), tomato & burrata salad(v/gf) & woodfired bread stick.....	89
--	----

Japanese Seafood Tasting Plate

nigiri: salmon mentaiko aburi seared with pickled ginger, soy & wasabi (A) (4 pcs), seared ora king salmon sashimi, grapeseed oil, sesame, soy, ginger & chives (df) (A) (4 pcs) tempura prawns & spicy mayo (I) (4 pcs) dynamite roll: tempura prawns, cucumber, avocado, crème cheese & dynamite sauce (I).....	89
--	----

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.....	77
---	----

Cold Seafood Tasting Plate

queensland tiger prawns (gf/df) (A), kingfish ceviche - avruga caviar (gf/df) (M), sydney rock oysters - salmon caviar, chardonnay vinegar (gf/df) (M), & moreton bay bugs (gf/df) (A).....	119
---	-----

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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

STARTERS

Saffron Arancini

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

Garlic Pizza

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

Bruschetta Pizza

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

Dynamite Roll

tempura prawns, cucumber, avocado, crème cheese & dynamite sauce (I)..... 29

Tempura Prawns (5 pcs) *add more prawns: +5 each*

authentic japanese tempura batter & spicy mayonnaise..... 29

Salmon Sashimi

ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df) (I) (gluten free option available on request)..... sml...30 / lge....59

Kingfish Ceviche

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

Fried Calamari

chilli salt, lemon & garlic aioli (df) (I)..... 30

Grilled Avocado *(served cold)*

hazelnuts, almond cream, baby beets, salsa verde & potato crisp (v/gf/vo)..... 29

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

tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)..... 30

Roasted Watermelon *(gluten free option wih foccacia on request +\$6)*

burrata, aged balsamic, lemon balm, 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]

Sydney Rock Oysters (gf/df)

Natural (A).....each 7

Mignonette (A).....each 7.5

Pickled cucumber, salmon caviar & chardonnay vinegar (M).....each 9

Split King Prawns

chilli, chives & garlic butter (gf) (A)..... sml...36 / lge....68

Sea Scallops *(served room temperature) (6 scallops)*

celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (I)..... 43

additional scallops: +8 each

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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

MEAT MAINS

optional extra
thinly shaved fresh black truffle
3 gr: +12 / 6 gr: +24

Chicken Fricassee

twice cooked 600gr spring chicken, spiced bread sauce, confit shimeji 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).....62

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, chives (gf).....99

MAINS - TO SHARE

Wagyu Tomahawk MBS 9+

with picante, chimichurri & green peppercorn sauce
various sizes available daily - 1.1kg - 2.0kg.....per 100gr: 28
[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

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

Beans & Brocolini, white wine, olive oil & pistachios (gf/v)..... 16

Vegetables, squash, carrots, zucchini, green beans, brocolini, white wine & olive oil (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

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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) (A)..... 39

Barramundi

pan seared barramundi, paris mash, caper, lemon butter sauce & chives (gf) (A).....47

Ora King Salmon Fillet - New Zealand

sous vide to buttery-soft & flash-seared. crispy roast potato, asparagus, fennel, lemon-caper
beurre noisette, toasted almonds & herbs. (I) [Served med-rare & at room temperature]..... 49

Murray Cod Fillet

pan roasted kipfler potatoes, parsnip puree, asparagus, native spices &
citrus caviar beurre noisette (gf) (A).....53

Miso Glazed Glacier 51 Toothfish

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

MAINS - TO SHARE

1.2kg Whole Murray Cod Partially Deboned

Tempura battered whole Cod, spine removed, served whole (A)
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 baozer buns (A)..... 130
[Best shared between two people]

Seafood Platter - Best shared between two people

sydney rock oyster with mignonette dressing (gf/df) (A)
moreton bay bug & queensland tiger prawns & seafood sauce (gf/df) (A)
kingfish ceviche, avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df) (M)
sea scallops, celeriac, pine nuts, blackcurrants (gf) (I)
fresh cooked eastern rock lobster mornay (half) (A)
split king prawns, chilli & garlic butter (gf) (A)
murray cod, beer batter & tartare (df) (A)
fried calamari, chilli salt (df) (I)
hand-cut chips (ve/gf)..... 299

optional extras to add to seafood platter

natural oysters (gf/df) (A) + 7 each
mignonette oysters (gf/df) (A) + 7.5 each
pickled cucumber, salmon caviar & chardonnay vinegar oysters (gf/df) (M) + 9 each
fresh cooked eastern rock lobster mornay (half) (A): + 98

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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 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 (l)..... 36

Mushroom Casarecce

mushrooms, confit garlic, truffle, cream, parmesan & hazelnut (v)..... 33
(vegan option with plant cream available +\$3) (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

Pumpkin & Ricotta Girella Crown

pumpkin, ricotta, parmigiano reggiano, peas, white wine & eschalot cream reduction (v)..... 36

Crab Spaghettini

blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander (A)..... 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

parmigiano reggiano 34
(gluten free spaghetti option available +\$3)

SIDES

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

Beans & Brocolini, white wine, olive oil & pistachios (gf/v)..... 16

Vegetables, squash, carrots, zucchini, green beans, brocolini, white wine & olive oil (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

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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

Garlic

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

Bruschetta

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

Margherita

grape tomatoes, fior di latte, pamesan, buffalo mozzarella, oregano & basil (v) 31

Potato

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

Butternut Pumpkin

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

Vegetarian

grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, blackolives, garlic, chilli & fior di latte (v).....34

Optional Pizza Extras

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

MORE PIZZAS NEXT PAGE

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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, oregano, pesto & parmesan (I)..... 38

San Daniele Prosciutto - 24-month aged

burrata, caramelised tomatoes, rocket, parmigiano reggiano, fior di latte & balsamic dressing.....36

Pepperoni

cotto salumi, tomatoes, confit garlic, toasted fennel seeds, fior di latte & grated grana padano (gluten free base +\$3. Dairy free cheese option +\$3) 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

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

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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*

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, macadamia nuts, hazelnuts, 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

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

Fried chicken tenders & chips with tomato ketchup.....	18
Battered fish & chips with tomato ketchup (A).....	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..... 6.5

Coca-Cola, Coke Zero, Diet Coke 300ml..... 6.5

Fanta..... 6.5

Bundaberg Ginger Beer 375ml..... 6.5

Fever Tree Lemonade or Soda, 200ml, United Kingdom..... 6.5

Lemon, Lime & Bitters or Soda, Lime & Bitters..... 6.5

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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



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, peychaud's bitters & whites..... 26

Clouds of Passion

Vanilla vodka, white chocolate liqueur, passionfruit, vanilla syrup, lemon, whites & chocolate flakes..... 26

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 salt... 26

Lychee Southside

Vodka, lychee liqueur, pomegranate liqueur, lime, & whites..... 26

Smoke On The Water

Gin, lillet blanc, aperol, lemon juice, aromatic bitters, tonic water and smokey bubble..... 25

When Sally Left Harry

Blanco tequila, grapefruit liqueur, grapefruit sherbet & lime with a lemon merrle & pink plum salt rim..... 24

Mrs Smith

Vodka, vanilla liqueur, & apple liqueur, fresh green apple juice, lemon & whites..... 25

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

Limoncello Daiquiri

Limoncello, mandarina liqueur, lillet blanc & lemon sorbet. Pink plum & lemon myrtle salt rim with caramelised lemon sugar..... 28

The Mango Mafia

Gold rum, dry vermouth, mango liqueur, absinthe, mango puree & lemon juice topped with toasted limoncello meringue..... 27

Frozen Strawberry OR Mango Daiquiri

White rum, bespoke shrub, lime, strawberries/mango & ice..... 27

Magic Mushroom

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

Espresso Martini

Vodka, vanilla liqueur, coffee liquer & fresh espresso..... 25



COCKTAILS

CLASSIC COCKTAILS

Mojito

Havana club 3yo rum, muddled lime wedges, mint syrup, soda & fresh mint..... 24

French Martini

Vodka, chambord & pineapple.....23

Amaretto Sour

Amaretto liqueur, lemon, sugar & whites..... 23

Cosmopolitan

Vodka, cointreau, lime, cranberry & flamed orange.....23

Caprioska

Vodka, lime wedges & sugar.....24

Dark & Stormy

Goslings black seal rum, ginger syrup, lime, ginger beer & angostura bitters..... 26

French 75

Gin, lemon & sugar, topped with sparkling wine..... 22

Margarita

Blanco tequila, cointreau, lime, agave & salt rim..... 24

Negroni

Gin, campari & antica formula & orange twist..... 26

Pina Colada

White Rum, pineapple, lime, coco lopez, orgeat & angostura bitters..... 26

Martini (Gin or Vodka)

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..... 19

Bellini - Mango

Sparkling wine with mango liqueur, mango puree & lime juice..... 19

Bellini - Peach

Sparkling wine with peach liqueur, peach puree & lemon juice..... 19

Bloody Mary

Vodka, san marzano tomato juice, worcestershire sauce, lemon juice, tabasco, olive brine,
celery salt, black pepper, cappers & horseradish..... 25



COCKTAILS

SPRITZERS

Rose Tinted Glasses

Gin, elderflower liqueur, apple liqueur, aromatic bitters, tonic water with fresh cut lime & mint..... 20

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 cut lime & mint..... 25

Pomegranate Spritz

Pomegranate liqueur, rhubarb liqueur, prosecco & soda
Fresh pomegranate seeds & fresh lemon slice..... 25

Miami Beach Spritz

Aperol, Grapefruit liqueur, prosecco, soda. Fresh cut orange & olives..... 25

JUGS

White Sangria Jug

Chilled white wine, elderflower liqueur, apple liqueur, lime juice, fresh apple juice & soda. Fresh cut lime, apple & mint.....39

Red Sangria Jug

Chilled red wine, cointreau, strawberry shrub, lemon juice, & soda.
Fresh cut lemon, orange & strawberries..... 43

Lychee Spritz Jug

Lychee liqueur, white rum, lime juice, mint & soda. fresh cut lime & Lychee's.....49

Moscato Sangria Jug

Moscato, peach liquor, aperol, lemon juice, peach puree & soda.
Fresh cut lemon, orange & strawberries..... 60

MOCKTAILS

Strawberry & Pineapple Fizz

Pineapple juice, lime, strawberry bespoke shrub & topped with soda..... 15

Virgin Passionfruit Mojito

Passionfruit, muddled lime, mint syrup, mint & soda.....15

Apple Mock'tini

Lyre's Gin Alternative non-alcoholic spirit, fresh apple juice, lemon juice & whites..... 18

Jug of Tropical Fruit Punch

Orange, pineapple, lime juice, strawberry shrub, & soda.
Fresh cut strawberries, orange, pineapple, mint & lime..... 28

BEER/CIDER SOFT DRINK

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: 11 / 500ml: 15 / 1000ml: 25

Stone & Wood Pacific Ale

Classic Pacific ale with fruity hops and a clear refreshing after taste, 4.4%
340ml: 12 / 500ml: 16 / 1000ml: 25

Heaps Normal Original Draught

An easy-drinking Australian draught with refreshing crispness, balanced bitterness, and a clean finish that delivers classic pub-beer familiarity without the alcohol. <0.5% (non-alcoholic)
340ml: 8 / 500ml: 11 / 1000ml: 17

BOTTLED BEER/CIDER

Balter IPA , 375ml (can) Currumbin, QLD, 6.8%.....	13
Brookvale Union Ginger Beer 330ml (can), Brookvale, NSW, 4.0%.....	13
Carlton Dry , 330ml Melbourne, VIC, 4.0%.....	12
Coopers Premium Light 355ml, Adelaide, SA, 2.9%.....	9
Corona 330ml, 4.5%.....	13
Hawks 'Underdog' Lager 375ml (can), Sydney, NSW, 3.5%.....	11
Peroni Nastro Azzurro 330ml, Italy, 5.1%.....	14
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%.....	13
Mountain Culture Status Quo Pale Ale 355ml, (can) Sydney, 5.2%.....	13

SOFT DRINKS, SODAS & WATER

San Pellegrino Sparkling or Aqua Panna Still Water , 750ml, Italy.....	9.8
Coca-Cola, Coke Zero, Diet Coke 300ml.....	6.5
Bundaberg Ginger Beer 375ml.....	6.5
Fever Tree Indian Tonic or Dry Ginger Ale , 200ml, United Kingdom.....	6.5
Fever Tree Lemonade or Soda , 200ml, United Kingdom.....	6.5
Lemon, Lime & Bitters or Soda, Lime & Bitters	6.5
Fanta	6.5
Chinotto, Aranciata Rossa, Aranciata, Limonata , 200ml, Italy.....	6

WINE

BY THE GLASS

Sparkling

150ml | 250ml

2024	Astoria 'Butterfly' Prosecco, Treviso, Italy.....	17	/	–
NV	Chandon Brut, Méthode Traditionnelle, VIC	19	/	–
NV	Swift Rose Brut, Orange, NSW, <i>via Perlage*</i>	22	/	–

Champagne

NV	Veuve Clicquot Ponsardin, Reims, Champagne, France, <i>via Perlage*</i>	36	/	–
----	---	----	---	---

Moscato

NV	West Cape Howe Moscato (Pink), WA	15	/	24
2024	Elio Perrone 'Sourgal' Moscato d'Asti (Sparkling), Piedmont, Italy	18	/	28

Riesling

2025	Jim Barry 'The Atherley', Clare Valley, SA.....	15	/	24
------	---	----	---	----

Sauvignon Blanc / Semillon

2025	Stella Bella Semillon Sauvignon Blanc, Margaret River, WA.....	16	/	25
2025	Brokenwood Semillon, Hunter Valley, NSW.....	19	/	30
2025	Cloudy Bay Sauvignon Blanc, Marlborough, NZ.....	24	/	39
2024	Domaine Christian Salmon Sancerre, Loire Valley, France, <i>via Coravin*</i>	25	/	–

Pinot Grigio / Pinot Gris

2025	Opawa Pinot Gris, Marlborough, NZ.....	16	/	25
2025	Brokenwood Pinot Gris, Beechworth, VIC.....	19	/	30
2024	St Michael-Eppan DOC Pinot Grigio, Alto Adige, Italy.....	20	/	31

Chardonnay

2023	Scarborough Yellow Label Chardonnay, Hunter Valley, NSW.....	15	/	24
2024	Vasse Felix Chardonnay, Margaret River, WA.....	24	/	38
2022	Joseph Faiveley, Burgundy, France, <i>via Coravin*</i>	26	/	–
2023	Tyrrells 'Vat 47' Chardonnay, Hunter Valley, NSW, <i>via Coravin*</i>	37	/	–
2022	William Fevre 'Vaillons', Chablis Premier Cru, Burgundy, France, <i>via Coravin*</i>	49	/	–

Alternative White Varietals

2024	Horner Verdelho (Organic), Central Ranges, NSW.....	15	/	23
2022	Linear Gewürztraminer, Tumbarumba, NSW.....	19	/	28
2024	Marc Bredif Vouvray, Chenin Blanc, Loire Valley, France, <i>via Coravin*</i>	20	/	–

*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

2025	Bouchard Aine & Fils Rosé, Languedoc, France.....	16	/	25
2025	Brokenwood Rosato, Multi-Regional, Australia.....	16	/	22
2024	Domaine Ott 'By Ott' Rosé, Provence, France.....	22	/	35

Pinot Noir

2024	Paringa 'Peninsula' Pinot Noir, Mornington Peninsula, VIC.....	20	/	31
2024	Dalrymple Pinot Noir, Pipers River, TAS.....	23	/	36
2023	Château de Chamirey Pinot Noir, Mercurey, France, <i>via Coravin*</i>	29	/	–
2023	Mt Difficulty 'Bannockburn' Pinot Noir, Central Otago, NZ, <i>via Coravin*</i>	30	/	–

Cabernet / Merlot

2023	Fraser Gallop 'Estate', Cabernet Merlot, Margaret River, WA	16	/	25
2025	Margan 'Broke Fordwich' Merlot, Hunter Valley, NSW.....	17	/	25
2021	Rymill Estate 'Classic Release' Cabernet Sauvignon, Coonawarra, SA.....	20	/	31
2021	Lake's Folly Cabernets, Hunter Valley, NSW, <i>via Coravin*</i>	53	/	–

Shiraz & Blends

2024	Torbreck 'Woodcutter' Shiraz, Barossa Valley, SA.....	20	/	31
2024	Mount Pleasant 'Mount Henry' Shiraz Pinot Noir, Hunter Valley, NSW.....	20	/	32
2022	John Duval Wines 'Plexus' GSM, Barossa, SA, <i>via Coravin*</i>	23	/	–
2022	Jim Barry 'McRae Wood' Shiraz, Clare Valley, SA, <i>via Coravin*</i>	29	/	–
2022	Henschke Keyneton Euphonium Shiraz Cabernet, Barossa, SA, <i>via Coravin*</i>	30	/	–
2018	Torbreck 'The Factor' Shiraz, Barossa Valley, SA, <i>via Coravin*</i>	59	/	–

Alternative Red Varietals

2020	Conde Valdemar Crianza Tempranillo, Rioja, Spain.....	17	/	27
2025	Gentle Folk Vin de Sofa, Sangiovese blend, Adelaide Hills, SA.....	19	/	30

Dessert

75ml | 150ml

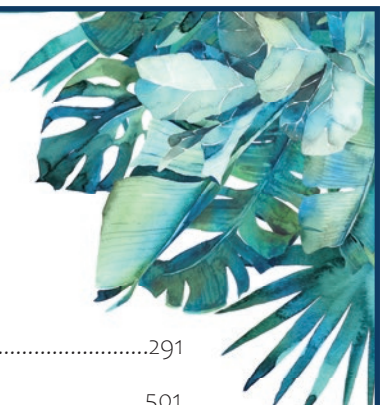
NV	Lustau 'San Emilio' Pedro Ximénez Sherry, Jerez, Spain.....	17	/	33
2021	De Bortoli Noble One Botrytis Semillon, Riverina, NSW, <i>via Coravin*</i>	20	/	–

*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.



PREMIUM WINE

BOTTLE



Champagne

2018	Pol Roger 'Vintage', Epernay, Champagne, France.....	291
2015	Dom Pérignon Brut, Epernay, Champagne, France.....	501
2016	Louis Roederer 'Cristal', Reims, Champagne, France.....	751

Chardonnay

2022	William Fevre 'Vaillons', Chablis Premier Cru, Burgundy, France.....	252
2022	Prosper Maufoux 'La Pièce Sous le Bois', Meursault Premier Cru, Burgundy, Fr.....	451

Pinot Noir

2021	Xavier Monnot Clos des Chênes, Volnay Premier Cru, Burgundy, France.....	448
------	--	-----

Cabernet & Blends / Merlot

2005	Les Hauts du Tertre Margaux, Bordeaux, France (375ml).....	99
2012	Wynns 'Black Label' Cabernet Sauvignon Coonawarra, SA.....	151
2001	Henschke 'Abbotts Prayer' Merlot, Adelaide Hills, SA.....	389
2007	Château Teyssier Le Dôme Saint-Émilion Grand Cru, Bordeaux, France.....	551
1982	Château Du Tertre, Margaux, Bordeaux, France.....	571
2020	Cullen 'Vanya' Cabernet Sauvignon, Margaret River, WA.....	1091

Shiraz

2011	Bannockburn Shiraz, Museum Release, Geelong, VIC.....	108
2010	St Hugo Shiraz Cabernet, Barossa/Coonawarra, SA.....	228
2016	Jim Barry 'The Armagh', Clare Valley, SA.....	620
2013	Jim Barry 'The Armagh', Museum release, Clare Valley, SA.....	681

Penfolds

2019	Penfolds Bin 389 Cabernet Shiraz, SA.....	202
2001	Penfolds St Henri Shiraz, SA.....	451
2016	Penfolds Bin 95 Grange Shiraz, SA.....	1403
1998	Penfolds Bin 95 Grange Shiraz, SA.....	1803
1993	Penfolds Bin 95 Grange Shiraz, SA.....	1903

WINE

BOTTLE

Sparkling

AUSTRALIA

NV	First Creek Brut 'Botanica', Hunter Valley, NSW.....	52
NV	The Lane 'Lois' Blanc De Blancs, Adelaide Hills, SA.....	66
2025	Usher Tinkler Wines 'La Volpe' Prosecco, Hunter Valley, NSW.....	73
NV	Chandon Brut, Méthode Traditionnelle, VIC.....	81
NV	Printhie Swift Sparkling Rose, Orange, NSW.....	99
2019	Yabby Lake Single Vineyard Cuvee Nina, Mornington Peninsula, VIC.....	108

INTERNATIONAL

2024	Astoria 'Butterfly' Prosecco, Treviso, Italy.....	73
NV	Louis Bouillot Perle d'Ivoire Blanc de Blancs, Burgundy, France.....	87
NV	Quartz Reef Bendigo Estate Brut (<i>Organic</i>), Central Otago, NZ.....	82
NV	Cloudy Bay Pelorus Brut, Marlborough, NZ.....	98

Champagne

NV	Moët & Chandon 'Impérial' Brut, Epemay, Champagne, France.....	151
NV	Veuve Clicquot Brut, Reims, Champagne, France.....	180
NV	Veuve Clicquot 'Ponsardin' Rosé, Reims, Champagne, France.....	191
NV	Pol Roger 'Réserve', Epemay, Champagne, France.....	201
NV	Louis Roederer Collection 245, Reims, Champagne, France.....	201
NV	Billecart-Salmon Brut, Mareuil-Sur-Aÿ, Champagne, France.....	198
2018	Pol Roger 'Vintage', Epemay, Champagne, France.....	291
NV	Ruinart Blanc de Blancs, Reims, Champagne, France.....	281
NV	Ruinart Rosé, Reims, Champagne, France.....	281
NV	Veuve Clicquot Brut Magnum, Reims, Champagne, France (1.5L).....	398
NV	Egly-Ouriet Brut Grand Cru, Ambonnay, Champagne, France.....	481
2015	Dom Pérignon Brut, Epemay, Champagne, France.....	501
NV	Krug Grande Cuvée, 17 ^{1^{EME}} Édition, Reims, Champagne, France.....	621
2016	Louis Roederer 'Cristal', Reims, Champagne, France.....	751



WINE BOTTLE



Riesling

AUSTRALIA

2025	Jim Barry The 'Atherley', Clare Valley, SA.....	60
2025	Forest Hill 'Vineyard Block 2' Riesling, Mount Barker, WA.....	79
2017	Howard Park Museum Release Riesling, Mount Barker, WA.....	89
2024	Nick O'Leary 'White Rocks' Riesling, Canberra District, NSW.....	89
2024	Renzaglia Riesling, Central Ranges, NSW.....	89
2018	Pewsey Vale 'Museum Reserve - The Contours' Riesling, Eden Valley, SA.....	92
2023	Jim Barry 'The Florita', Clare Valley, SA.....	142

INTERNATIONAL

2024	Dr Loosen 'DRY' Riesling, Mosel, Germany.....	62
2023	Fromm Riesling Spätlese, Marlborough, NZ.....	102
2023	Balthasar Ress Riesling Kabinett, Rheingau, Germany.....	103
2023	Dr Loosen Wehlener Sonnenuhr Riesling Spätlese, Mosel, Germany.....	123

Sauvignon Blanc

AUSTRALIA

2024	Ross Hill 'Pinnacle Series' Sauvignon Blanc, Orange, NSW.....	75
2025	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA.....	80
2021	Mount Mary Triolet, Yarra Valley, VIC.....	208

INTERNATIONAL

2025	Crowded House Sauvignon Blanc, Marlborough, NZ.....	60
2025	Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ.....	82
2024	Domaine Christian Salmon Sancerre, Loire Valley, France.....	99
2025	Cloudy Bay Sauvignon Blanc, Marlborough, NZ	111
2020	Cloudy Bay 'Te Koko', Marlborough, NZ.....	167



WINE BOTTLE



Semillon

2025	Stella Bella Semillon Sauvignon Blanc, Margaret River, WA.....	62
2025	Brokenwood Semillon, Hunter Valley, NSW.....	67
2018	Mount Pleasant Elizabeth Semillon, Hunter Valley, NSW.....	80
2025	Andrew Thomas ‘Braemore’ Semillon, Hunter Valley, NSW.....	82
2023	Suckfizzle Sauvignon Blanc Semillon, Margaret River, WA.....	99
2018	Tyrrells ‘Vat 1’ Semillon, Hunter Valley, NSW.....	174

Pinot Grigio / Pinot Gris

AUSTRALIA

2025	Deviation Road Pinot Gris, Adelaide Hills, SA.....	61
2025	Brokenwood Pinot Gris, Beechworth, VIC.....	62

INTERNATIONAL

2025	Ara ‘Single Estate’ Pinot Gris, Marlborough, NZ.....	52
2025	Opawa Pinot Gris, Marlborough, NZ.....	60
2025	Aquilani Pinot Grigio (Organic), Italy.....	63
2024	Greystone Pinot Gris (Organic), Waipara Valley, NZ	74
2024	St Michael-Eppan DOC Pinot Grigio, Alto Adige, Italy.....	89

Moscato

AUSTRALIA

NV	West Cape Howe Moscato (Pink), WA.....	60
2024	Elio Perrone ‘Sourgal’ Moscato d’Asti (Sparkling), Piedmont, Italy	70

WINE BOTTLE

Chardonnay

AUSTRALIA

2024	Hay Shed Hill 'Morrisons Gift' Chardonnay, Margaret River, WA.....	60
2025	Irvine - Altitude - 'Estate Grown' Chardonnay, Eden Valley, SA.....	62
2023	Scarborough Yellow Label Chardonnay, Hunter Valley, NSW.....	67
2024	M&J Becker Wines Chardonnay, Hunter Valley, NSW.....	72
2024	Patrick Sullivan Chardonnay, Limestone Coast, SA.....	81
2024	Vasse Felix Chardonnay, Margaret River, WA.....	95
2024	Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA.....	118
2024	Savaterre 'Frere Cadet' Chardonnay, Beechworth, VIC.....	148
2022	Brokenwood 'Indigo Vineyard' Chardonnay, Beechworth, VIC.....	151
2023	Tyrrells 'Vat 47' Chardonnay, Hunter Valley, NSW.....	156
2023	Tolpuddle Chardonnay, Coal River Valley, TAS.....	218
2024	Savaterre Chardonnay, Beechworth, VIC.....	228
2023	Leeuwin Estate Chardonnay, Margaret River, WA.....	292

INTERNATIONAL

2022	Dog Point Vineyard Chardonnay (<i>Organic</i>), Marlborough, NZ.....	111
2022	Joseph Faiveley, Burgundy, France.....	113
2022	Domaine Gautherin 'SOM' Chablis, Burgundy, France.....	131
2022	William Fevre Chablis, Burgundy, France.....	143
2022	William Fevre Vaillons, Chablis Premier Cru, Burgundy, France.....	251
2023	Bruno Collin Chassagne - Montrachet, Burgundy, France.....	410
2022	Prosper Maufoux 'La Pièce Sous le Bois', Meursault Premier Cru, Burgundy, France.....	451

WINE BOTTLE

Alternative White Varietals

AUSTRALIA

2024	Horner Verdelho (Organic), Central Ranges, NSW.....	62
2023	Collector Summer Swarm Fiano, Hilltops, NSW.....	68
2024	Inkwell 'Tangerine' Viognier (Skin Contact/ <i>Organic</i>), McLaren Vale, SA.....	69
2023	Silkman Grüner Veltliner, Hunter Valley, NSW.....	73
2024	Margan 'Breaking Ground' Albarino, Hunter Valley, NSW.....	76
2021	Yerringberg Viognier, Yarra Valley, VIC.....	86
2022	Linear Gewürztraminer, Tumbarumba, NSW.....	86

INTERNATIONAL

2024	Domane Wachau Grüner Veltliner 'Federspiel', Wachau DAC, Austria.....	76
2023	Abellio Albarino (<i>Organic</i>), Rias Baixas, Spain.....	77
2023	Domaine de la Quilla, Muscadet Sèvre et Maine Sur Lie, Loire Valley, France.....	81
2024	Otto 'PRA' Soave, Veneto, Italy.....	85
2024	Marc Bredif Vouvray, Chenin Blanc, Loire Valley, France.....	86
2022	Famille Hugel Gewürztraminer, Alsace, France.....	101

Rose

AUSTRALIA

2024	Rusden 'Poco Loco' Rose, Barossa Valley, SA.....	62
2025	Dominique Portet 'Fontaine' Rose, Yarra Valley, VIC.....	68
2025	Brokenwood Rosato, Multi-Regional, Australia.....	70
2024	Dominique Portet 'Fontaine' Rose Magnum, Yarra Valley, VIC (1.5L).....	153

INTERNATIONAL

2025	Bouchard Aine & Fils Rosé, Languedoc, France.....	62
2024	Triennes 'Mediterranée' Rosé, Provence, France.....	71
2024	Domaine Ott 'By.Ott' Rosé, Provence, France.....	101
2024	Maison Saint 'AIX' Rosé Magnum, Provence, France (1.5L).....	175

WINE BOTTLE

Pinot Noir

AUSTRALIA

2023	See Saw 'Invergo' Pinot Noir, Orange, NSW.....	72
2024	Paringa 'Peninsula' Pinot Noir, Mornington Peninsula, VIC.....	81
2024	Dalrymple Pinot Noir, Pipers River, TAS.....	92
2023	Yabby Lake 'Single Block Release' Pinot Noir, Mornington Peninsula, VIC.....	138
2022	Ashton Hills Estate Pinot Noir, Adelaide Hills, SA.....	142
2021	Kooyong 'Ferrous' Pinot Noir, Mornington Peninsula, VIC.....	165
2024	Savaterre Pinot Noir, Beechworth, VIC.....	188
2024	Tolpuddle Pinot Noir (<i>Organic</i>), Coal River Valley, TAS.....	218
2022	Mount Mary Pinot Noir, Yarra Valley, VIC.....	334

INTERNATIONAL

2023	Ara 'Single Estate' Pinot Noir, Marlborough, NZ.....	62
2019	Greystone Pinot Noir (<i>Organic</i>), Waipara Valley, NZ.....	101
2023	Château de Chamirey Pinot Noir, Mercurey, France.....	133
2023	Mt Difficulty 'Bannockburn' Pinot Noir, Central Otago, NZ.....	141
2020	Ata Rangī Pinot Noir (<i>Organic</i>), Martinborough, NZ.....	221
2022	Confuron - Cote d'Or Nuits-saint-Georges, Burgundy, France.....	368
2021	Xavier Monnot Clos des Chênes, Volnay Premier Cru, Burgundy, France.....	448

Grenache & Blends

AUSTRALIA

NV	Dubstyle 'No. 17 Re-Mix', McLaren Vale, SA.....	61
2024	Olivers Taranga Grenache, McLaren Vale, SA.....	80
2023	Yangarra Estate Vineyard Grenache, McLaren Vale, SA.....	98
2022	John Duval Wines 'Plexus' GSM, Barossa, SA.....	102

INTERNATIONAL

2021	Torres Sangre de Toro, Catalunya, Spain.....	60
2017	Château de Nalys Saintes Pierres de Nalys, Château neuf-du-Pape, France.....	333

WINE BOTTLE

Cabernet & Blends

AUSTRALIA

2022	Sister's Run Old Testament, Cabernet Sauvignon, Coonawarra, SA.....	59
2022	Skuttlebutt by Stella Bella Cabernet Sauvignon Shiraz, Margaret River, WA.....	63
2023	Fraser Gallop 'Estate' Cabernet Merlot, Margaret River, WA.....	66
2017	Geoff Merrill 'G&W' Cabernet Sauvignon, McLaren Vale/Coonawarra, SA.....	74
2021	Rymill Estate 'Classic Release' Cabernet Sauvignon, Coonawarra, SA.....	92
2022	Ross Hill 'Pinnacle Series' Cabernet Franc, Orange, NSW.....	101
2024	Cullen 'Wilyabrup' Cabernet Sauvignon Merlot, Margaret River, WA.....	148
2012	Wynns 'Black Label' Cabernet Sauvignon, Coonawarra, SA.....	152
2021	Leeuwin Art Series Cabernet Sauvignon, Margaret River, WA	181
2021	Lake's Folly Cabernets, Hunter Valley, NSW.....	256
2020	Moss Wood Cabernet Sauvignon, Margaret River, WA	271
2022	Mount Mary Quintet, Yarra Valley, VIC.....	331
2016	Mount Mary Quintet, Yarra Valley, VIC.....	411
2020	Cullen 'Vanya' Cabernet Sauvignon, Margaret River, WA.....	1091

INTERNATIONAL

2021	Cannonball Cabernet Sauvignon, Sonoma California, USA.....	92
2007	Château Teyssier Le Dôme Saint-Émilion Grand Cru, Bordeaux, France.....	551
1982	Château Du Terte, Margaux, Bordeaux, France.....	571

Merlot & Blends

AUSTRALIA

2022	Irvine 'The Estate' Merlot, Eden Valley, SA.....	71
2025	Margan 'Broke Fordwich' Merlot, Hunter Valley, NSW.....	71
2001	Henschke 'Abbotts Prayer' Merlot, Adelaide Hills, SA.....	389

INTERNATIONAL

2021	Craggy Range Te Kahu 'Gimblett Gravels Vineyard', Hawkes Bay, NZ.....	84
2015	Chateau de Bel-Air, Lalande de Pomerol, Bordeaux, France.....	135

WINE BOTTLE

Shiraz & Blends

AUSTRALIA

2024	Langmeil 'Long Mile' Shiraz, Barossa, SA.....	58
2022	Tait Family Winery 'The Ball Buster' Shiraz, Barossa Valley, SA.....	62
2022	Teusner 'Bilmore' Shiraz, Barossa Valley, SA.....	68
2022	Olivers Taranga Shiraz, McLaren Vale, SA.....	75
2024	Torbreck 'Woodcutter' Shiraz, Barossa Valley, SA.....	80
2022	Horner Reserve Shiraz Marsanne, Hunter Valley, NSW.....	86
2024	Mount Pleasant 'Mount Henry' Shiraz Pinot Noir, Hunter Valley, NSW.....	92
2022	Spinifex 'Bête Noir' Shiraz, Barossa, SA.....	100
2021	Mount Pleasant 'O.P & O.H.' Shiraz, Hunter Valley, NSW.....	100
2011	Bannockburn Shiraz, Museum Release, Geelong, VIC.....	108
2023	Leeuwin Art Series Shiraz, Margaret River, WA.....	113
2023	Torbreck 'The Struie' Shiraz, Barossa, SA.....	118
2022	Jim Barry 'McRae Wood' Shiraz, Clare Valley, SA.....	128
2022	Henschke Keyneton Euphonium Shiraz Cabernet, Barossa, SA.....	128
2022	John Duval Wines 'Entity', Barossa, SA.....	145
2021	Rusden 'Black Guts' Shiraz, Barossa Valley, SA.....	170
2014	Seppelt St Peters Shiraz, Grampians, VIC.....	183
2021	Andrew Thomas 'Kiss' Shiraz, Hunter Valley, NSW.....	188
2010	St Hugo Shiraz Cabernet, Barossa/Coonawarra, SA.....	228
2017	Torbreck 'The Factor' Shiraz, Barossa Valley, SA.....	271
2016	Jim Barry 'The Armagh', Clare Valley, SA.....	620
2013	Jim Barry 'The Armagh', Museum release, Clare Valley, SA.....	681

INTERNATIONAL

2022	E.Guigal Côtes-du-Rhône, Rhône Valley, France.....	76
2019	E.Guigal Hermitage Rouge, Rhône Valley, France.....	285

WINE BOTTLE

Alternative Red Varietals

AUSTRALIA

2021	S.C. Pannell Tempranillo Touriga, McLaren Vale, SA.....	72
2025	Mercer Malbec, Orange, NSW.....	74
2022	Margan Barbera 'Ceres Hill', Hunter Valley, NSW.....	76
2025	Gentle Folk Vin de Sofa, Sangiovese blend, Adelaide Hills, SA.....	82
2024	Renzaglia Sangiovese, Central Ranges, NSW.....	89
2020	Frederick Stevenson Montepulciano, Eden Valley, SA.....	118

INTERNATIONAL

2020	Conde Valdemar Crianza Tempranillo, Rioja, Spain.....	69
2023	Babo Chianti DOCG, Tuscany, Italy.....	72
2021	Georges Duboeuf Chiroubles, Beaujolais, France (<i>Chilled Red</i>).....	80
2022	12 e mezzo 'Varvaglione' (<i>Organic</i>) Primitivo, Puglia, Italy.....	80
2022	De' Vasari (<i>Bio-Organic</i>) Chianti, Tuscany, Italy.....	86
2022	Allegrini, Corvina Veronese, Rondinella, Valpolicella, Italy.....	86
2023	Paolo Scavino, Barbera d'Alba, Piedmont, Italy.....	99
2019	Marchesi di Barolo, Barolo, Piedmont, Italy.....	218
2019	Gaja Sito Moresco, Langhe, Piedmont, Italy.....	251

Dessert

AUSTRALIA

NV	Gundog Estate Muscat, Rutherglen, VIC.....	69
2022	Mt Horrocks 'Cordon Cut' Riesling, Clare Valley, SA.....	91
2021	De Bortoli Noble One Botrytis Semillon 375ml, Riverina, NSW.....	92

Non-Alcoholic Wine

AUSTRALIA

NV	Patritti Sparkling Dark Grape Juice (<i>Non Alcoholic</i>), 750ml, Regional SA.....	25
NV	Patritti Sparkling Golden Muscat (<i>Non Alcoholic</i>), 750ml, Regional SA.....	25
NV	Patritti Still Golden Muscat (<i>Non Alcoholic</i>), 1L, Regional SA, 1L.....	22
NV	Lyre's Classico Sparkling white grape juice (<i>Non Alcoholic</i>), 750ml, UK.....	46

SPIRITS

30ML POUR - NEAT, ON ROCKS OR WITH A MIXER
EXTRA CHARGE FOR PREMIUM SOFTDRINK \$3.50

Vodka

WHEAT & GRAIN

LIGHT, CRISP & CLASSICALLY CLEAN

Absolut Elyx, Single Estate Wheat, Sweden, 42.3%.....	12
Grey Goose, Winter Wheat Vodka, French, 40%.....	16
Ketel One, Dutch Wheat Vodka, Netherlands, 40%..	13
Outer Space, American Grain, USA, 40%.....	15

RYE

SPICY, ROBUST & FULL-BODIED

Belvedere, Polish Rye, Poland, 40%.....	15
---	----

CORN

NATURALLY SWEETER & COMPLETELY GLUTEN-FREE

Crystal Head, Canadian corn, Canada, 40%.....	17
Titos Homemade, Texas Corn, USA, 40%.....	15

BARLEY & SIBERIAN MALT

RICH, SMOOTH & TRADITIONALLY RESTED

Archie Rose Original, Sydney, (Barley/Grain), 40%.....	15
Beluga Gold Line, Russia (Siberian Malt), 40%.....	32

SPECIALTY BLENDS & WHEY

UNIQUE, CREAMY TEXTURES & RARE DISTILLATIONS

HartShorn Pure, Tasmania, (sheep whey), 40%.....	13
Stoli Elit, Ultra-Premium, (Alpha Grade Grain Blend) Latvia, 40%.....	17

FLAVOURED & INFUSED

Arktika Vanilla, Vanilla Infused, 30%.....	12
Ketel One Cirton, Natural Citrus, Netherlands, 40%..	13

Gin

CLASSIC & JUNIPER FORWARD (LONDON DRY STYLE)

Bombay Sapphire, England, 40%.....	13
Herno Old Tom, Sweden, 43%.....	17
Tanqueray 10, Scotland, 47.3%.....	16

CONTEMPORARY & BOTANICAL (NEW WORLD STYLE)

Generous (Organic), France, 44%	21
Hendricks, Scotland, 41.4%.....	17
Roku, Japan, 43%.....	13

AUSTRALIAN NATIVE & COASTAL

Earp No.8 Dry, NSW, 42%.....	15
Four Pillars Rare Dry, NSW, 41.8%.....	12
Farmer's Wife Summer Spritz, NSW, 44%.....	17
Hartshorn Pure, Tasmania, 40%.....	14
Husk Ink, (Colour changing) Australia, 43%.....	16
Poor Toms, Australia, 41.3%.....	14

FRUITY & INFUSED

Four Pillars Bloody Shiraz, Victoria, 37.8%.....	17
Four Pillars Christmas, Victoria, 43.8%.....	17
Hayman's Sloe, England, 26%.....	13
Malfy Con Limone, Italy, 41%.....	14
Nasferatu, Giselle, Pavlova Gin, 37.5%.....	14

Tequila/Mezcal

TEQUILA

1800 Coconut, Mexico, 35%.....	16
Arette Reposado, Mexico, 38%.....	17
Calle 23 Blanco, Mexico, 40%.....	15
Clase Azul Reposado, Mexico, 40%	50
Don Fulano Blanco Fuerte, Mexico, 50%	23
Don Fulano Imperial Extra Anejo, Mexico, 40%.....	34
Fortaleza Blanco, Mexico, 40%.....	22
Fortaleza Reposado, Mexico, 40%.....	26
Fortaleza Anejo, Mexico, 40%.....	32
Patron Silver Blanco, Mexico, 40%.....	17
Patron Anejo, Mexico, 40%.....	20

MEZCAL

Illegal Jovan Mezcal, Mexico, 40%.....	16
Illegal Reposado Mezcal, Mexico, 40%.....	21
Lagrimas De Dolores Mezcal, Mexico, 47%.....	21
Nuestra Soledad Mezcal, Mexico, 46%.....	18

Rum/Ron/Rhum/Spiced/Cachaca

RUM (Caribbean Style)

Admiral Rodney HMS Princesa, Saint Lucia, 40%	18
Appleton Estate Signature, Jamaica, 40%.....	12
Appleton Estate 12yo, Jamaica, 43%.....	21
Goslings Black Seal, Bermuda, 40%.....	16
Mount Gay Xo, Barbados, 43%.....	17
Plantation Dark, Barbados, 40%.....	14

RON (Spanish Style)

Bacardi Blanca, Puerto Rico, 37.5%.....	12
Bacardi Oro, Puerto Rico, 37.5%.....	12
Dos Maderas PX 5+5, Spain, 40%	21
Flor de Cana 4yo, Nicaragua , 40%.....	13
Flor de Cana 12yo, Nicaragua, 40%.....	17
Havana Club 3yo Anos, Cuba, 40%.....	12
Ron Zacapa 23 yo, Guatemala, 40%.....	18

RHUM (French Style)

Husk Pure Cane, Australia, 40%.....	15
JM Rhum (Agricole) Blanc, Martinique, 50%	18
The Arcane Arrange (Pineapple), Mauritius, 40%.....	16

SPICED

Captain Morgan, Spiced Gold, USA, 35%.....	12
Kraken Black Spiced, Trinidad, 40%.....	14
Naud Hidden Loot Spiced Rum, Panama 40%.....	17
Sailor Jerry Spiced, The Virgin Islands, USA, 40%.....	12

CACHACA (Brazilian Rum)

Sagatiba Cachaca, Brazil, 38%.....	14
Germana Cachaca Caetanosa, Brazil, 40%.....	13

SPIRITS

30ML POUR - NEAT, ON ROCKS OR WITH A MIXER
EXTRA CHARGE FOR PREMIUM SOFTDRINK \$3.50

American Whiskey

BOURBON

Basil Hayden's 8yo, Kentucky, 40%.....	17
Buffalo Trace, Kentucky, 40%.....	12
Eagle Rare 10yo, Kentucky, 45%.....	18
Michter's US*1, Kentucky, 45.7%.....	21
Wild Turkey 101, Kentucky, 50.5%.....	14
Woodford Reserve, Kentucky, 40%.....	15

TENNESSEE WHISKEY

Dickel No.8, Tennessee, 40%.....	12
Gentleman Jack, Tennessee, 40%.....	14
Jack Daniels, Tennessee, 40%.....	13

RYE WHISKEY

Bulleit Rye, Kentucky, 45%.....	13
Michter's Rye, Kentucky, 42.4%.....	21

AMERICAN WHISKEY

Michter's Sour Mash, Kentucky, 43%.....	23
Michter's Unblended American, Kentucky, 41.7%.....	23

Australian Whisky

The Gospel Solera, Melbourne, 45%.....	15
The Gospel Fortified Cask, Melbourne, 52%.....	23
The Gospel Legacy Rye, Melbourne, 56%.....	23
Lark 'Brokenwood Graveyard Shiraz Cask', Tasmania, 51%.....	111

Canadian Whisky

Bearface Triple Oak, Ontario, 42.5%.....	15
Canadian Club, Ontario, 37%.....	12
Canadian Club, 12yo, Ontario, 40%.....	15

Irish Whiskey

Jameson Black Barrel, County Cork 40%.....	13
Writers Tears, County Carlow, 40%.....	16

Japanese Whiskey

Togouchi single Malt, Hiroshima, 43%	28
Togouchi Sake Finish, Hiroshima, 40%	20

French Whiskey

Michel Couvreur Blossoming Auld Sherried, Burgundy, France, 45%	63
--	----

Flavoured Whiskey

Fireball Cinnamon Whiskey, USA, 33%.....	12
Sheep Dog Peanut butter, USA, 35%.....	12
Sortilege, Maple Whiskey, Canada, 30%.....	12
Southern Comfort, USA, 30%.....	12
Wild Turkey American Honey, Kentucky, 35.5%.....	12

Scotch Whisky

BLENDED

Chivas Regal 18 yo, Scotland, 40%.....	19
Johnnie Walker Black Label, Scotland, 40%.....	15
Johnnie Walker Blue Label, Scotland, 40%.....	43

BLENDED MALT

Monkey Shoulder, Scotland, 40%.....	14
-------------------------------------	----

LOWLANDS

Ailsa Bay, Scotland, 48.9%.....	21
---------------------------------	----

SPEYSIDE

Aberlour 12 yo, Scotland, 40%.....	19
Craigellachie 13yo, Scotland, 46%.....	21
Glenfiddich 12 yo, Scotland, 40%.....	17
The Macallan 12yo Double Cask, Scotland, 40%.....	23
The Macallan 12yo Sherry Cask, Scotland, 40%.....	25
The Macallan 15yo Double Cask, Scotland, 43%.....	42
The Macallan 18yo Sherry Cask, Scotland, 43%.....	99

HIGHLANDS

Dalwhinnie 15 yo, Scotland, 43%.....	20
Glendronach 12yo, Scotland, 46%.....	18
Glenmorangie Original, Scotland, 40%.....	17
Oban 14 yo, Scotland, 43%.....	25

ISLANDS

Talisker 10 yo, Skye, Scotland, 45.8%.....	18
Talisker 11 yo, Special Release 2022, Skye, Scotland, 55.1%.....	29

ISLAY

Ardbeg 10 yo, Scotland, 46%.....	19
Bowmore 12 yo, Scotland, 40%.....	18
Lagavulin 16 yo, Scotland, 43%.....	30
Laphroaig 10 yo, Scotland, 40%.....	18
Laphroaig Quarter Casks, Scotland, 40%.....	26

SINGLE GRAIN

Invergordon 1986 Single Grain, 36 yo, 48.2%.....	58
--	----

Brandy/Cognac/Armagnac/Calvados

BRANDY

23rd Street Brandy, Australia, 40%.....	12
Laird's Applejack 86 Proof, USA, 43%.....	16

COGNAC

Courvoisier VSOP Cognac, France, 40%.....	20
Hennessy VS Cognac, France, 40%.....	15
Remy Martin XO Cognac, France, 40%.....	35

ARMAGNAC

Comte de Lamaestre Bas Armagnac, France 1979, 40%	28
--	----

CALVADOS

Lauriston Pommeau de Normandie (Apple Aperitif), France, 17%.....	12
Christian Drouin 'Selection' Calvados, Normandie, France, 40%.....	14
Christian Drouin 'Hors d'Age' Calvados, Normandie, France, 42%.....	30

SPIRITS

30ML POUR - NEAT, ON ROCKS OR WITH A MIXER
EXTRA CHARGE FOR PREMIUM SOFTDRINK \$3.50

Cream Liqueurs (60ml Pour)

Baileys, Irish Cream Whiskey Ireland, 17%.....	14
Sortilege, Maple Cream Whiskey, Canada, 17%.....	11

Liqueurs

Canberra Distillery Butterscotch Schnapps,ACT,27% ..	11
Cannella (Cinnamon), Italy, 35%.....	12
Chambord, France, 16.5%.....	11
Chinola Passionfruit, Dominican Republic, 21%.....	12
Cointreau, France, 40%.....	12
Disaronno (Amarretto), Italy, 20%.....	12
Fiorente (Elderflower), Italy, 20%.....	11
Frangelico, Italy, 20%.....	11
Galliano Black Sambuca, Italy, 30%.....	11
Grand Marnier, France, 40%.....	14
Heering Cherry, Netherlands, 24%.....	12
Shrubb J.M Orange, Martinique, France, 35%.....	13
Le Birlou (Chestnut & Apple), 18%.....	12
Midori, Japan, 20%.....	11
Malibu, Barbados, 21%.....	11
Massenez, France	
Crème de Cassis de Dijon, 20%.....	12
Crème de Peche, 20%.....	12
Dom Pacello Royal Orange, 40%.....	24
Fleur de Sureau (Elderflower), 20%.....	12
Golden 8, The Williams Pear Liqueur, 25%.....	15
Liqueur de Cacao Blanc (White Cacao), 25%.....	12
Liqueur de Curaçao Bleu, 25%.....	12
Liqueur de Litchi (Lychee), 24%.....	12
Liqueur de Mandarine, 25%.....	12
Liqueur de Mangue (Mango), 25%.....	12
Liqueur de Piment Oiseau (Chilli), 25%.....	12
Liqueur de Pomme Verte (Green Apple), 18%....	12
Liqueur de Vanille, 20%.....	12
Liqueur Limoncello, 20%.....	12
Poire Williams Pear Eau De Vie, 40%.....	17
Pama (Pomegranate), USA, 17%.....	12
Tempus Fugit, Switzerland	
Crème de Banane, 26%.....	12
Crème de Cacao a la Vanille, 24%.....	12
Gran Classico Bitter, 28%.....	12
Liqueur de Violettes, 22%.....	12
Villa Massa Limoncello, Italy, 30%.....	12

Sake (75ml Pour, cold only)

Nagano Meijo Junmai Ginjo Kieskirei, japan, 15.6%...	17
Nagano Meijo Junmai Daiginjo Tanada La Grace,	
Japan, 16.2%.....	25

Grappa

Francoli Grappa, Italy, 42.5%.....	12
Po di Poli Grappa Moscato, 40%.....	16

Alternates

Apple Pie shine, Australia, 30.2%.....	11
Barsol Acholado Pisco, Peru, 41.3%.....	13
Bols Genever, Netherlands, 42%.....	14
Chartreuse - Green, France, 55%.....	14
Chartreuse - Yellow, France, 43%.....	14
Macchu Pisco, Peru, 40%.....	14
Poire Williams 'Prisoner' Pear - Eau de Vie, Fr, 40%....	17

Aperitifs

Aperol (60ml), Italy, 11%.....	12
Rosolio Italicus Aperitif, Italy, 20%.....	15
Pampelle Grapefruit Aperitif, France, 15%.....	11
Pimms, England, 25%.....	11

Digestives

Amaro Averna, Italy, 29%.....	10
Amaro Montenegro, Italy, 23%.....	10
Campari, Italy, 25%.....	10
Cynar, Italy, 16.5%.....	10
Dom Benedictine, France, 40%.....	12
Drambuie, Scotland, 40%.....	12
Fernet Branca, Italy, 39%.....	12
Pernod, France, 40%.....	11
Rhubi, Australia, 18%.....	11

Port/Muscat (60ml Pour)

Galway Pipe 10yo, South Australia, 18.5%.....	12
Galway Pipe 25yo, South Australia, 18.5%.....	37
Gundog Estate Muscat, Australia, 18%.....	13

Sherry (60ml Pour)

Emilio Lustau Fino, Spain, 15%.....	12
Emilio Lustau Amontillado, Spain, 18.5%.....	12
Emilio Lustau Pedro Ximenez, Spain, 17%.....	17

Vermouth (60ml Pour)

Antica Formula, Italy, 16.5%.....	17
Cinzano 1757 Dry, Italy, 18%.....	12
Cinzano Rosso Sweet Vermouth, Italy, 14.4%.....	12
Emilio Lustau Vermut Tinto, Spain, 15%.....	12
Lillet Blanc, France, 17%.....	12
Noilly Prat Extra Dry, Italy, 18%.....	14

Coffee Liqueurs

Avion Espresso, Mexico, 35%.....	17
Cafe Borghetti, Italy, 20%.....	12
Flor de Cana Spresso Liqueur, Nicaragua, 30%.....	12
Kahlua, Mexico, 16%.....	11
Tia Maria, Italy, 20%.....	11

Non-Alcoholic

Lyre's Agave Blanco, Australia, 0%.....	11
Lyre's Amaretti, Australia, 0%.....	11
Lyre's Dark Cane Spirit, Australia, 0%.....	11
Lyre's Gin Alternative Spirit, Australia, 0%.....	11
Lyre's Italian Spritz, Australia, 0%.....	11
Lyre's Traditional Malt Spirit, Australia, 0%.....	11

COFFEE/TEA

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

Coffee / Chocolate / Chai

Espresso / Short Black.....	5.2
Macchiato / Piccolo.....	5.7
Cappuccino / Flat White / Latte / Long Black.....	7
Mocha.....	7.2
Large Size.....	+0.8

Belgian Hot Chocolate - milk or dark.....	7
Chai Latte.....	7
Organic Chai Latte.....	7.2
Golden Turmeric Latte turmeric, ginger, cayenne pepper & vanilla bean.....	8.7
Iced Tea, black tea, ice & lemon.....	8.7
Iced Coffee, vanilla ice-cream, vanilla syrup & whipped cream.....	13.2
Iced Latte with milk & ice.....	9.7
Iced Long Black with ice.....	9.7
Iced Chocolate with milk & ice.....	10.2

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.....	7
Lemongrass, ginger / Peppermint.....	6.7
Serenity, chamomile, passionflower, rose petals & lavender.....	6.7
Cleanse, tulsi, nettle leaf, dandelion, red clover & corn flowers.....	6.7
Digest, peppermint leaves, liquorice, fennel & calendula.....	6.7
Organic Sticky Masala Chai Tea black tea, evaporated coconut nectar, vanilla bean, brown rice syrup, celtic sea salt, spices & milk.....	7.2
Spiced Organic Chai Black Tea cinnamon, ginger, cardamon, clove, and black pepper.....	6.7
Liquorice Legs, liquorice root, fennel seeds & peppermint.....	6.7
Blue Pea Flower Tea, relax and revive native bush tea, green tea, lavender & blue pea.....	7.2

8 AT TRINITY GIFT VOUCHERS



The perfect gift for any occasion.

8 at Trinity Dining Voucher

Treat your family, friends or clients to a dining experience at 8 At Trinity.

Digital gift vouchers purchased online can be emailed to your recipient

OR

Emailed to yourself to print to then give to someone

OR

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

Available in denominations of \$50, \$100, \$200 & \$300 or Pick Your Own Amount up to \$1,000.
Valid for 3 years from date of issue. T&C apply.

Scan QR Code to Order 8 at Trinity Dining Voucher Online





RESERVATIONS

Our reservations team are eager to connect & help
you plan the perfect lunch, dinner, function, party or special occasion.
reservations@trinitypoint.com.au

@8ATTRINITY
8attrinitypoint.com.au



