8 AT TRINITY

NEW YEAR'S DINNER 2026-27

4 COURSE SET-MENU

Early Dinner: Adults: 218 pp / Children: 58 pp - Late Dinner: Adults: 368 pp / Children: 88 pp

VEGAN ENTREE/MAIN/DESSERT OPTIONS AVAILABLE ON REQUEST.

COURSE #1 - ARRIVAL

SHARED FOR THE TABLE

Woodfired Bread evoo & aged balsamic (v) (gf foccacia available)
Housemade Hummus (gf/v/vo)

COURSE #2 - ENTREE

CHOICE OF

Caviar Oysters (gf/df) (M) (6)
Kingfish Ceviche (M) (gf/df)
Roasted Watermelon (v)
Zucchini Flowers (v)
Salmon Sashimi (I) (df) (gf version available)
Sea Scallops (I) (gf)
Split King Prawns (A) (gf)
Grilled Avocado (v/gf) (vegan/df version available)

COURSE #3 - MAIN

CHOICE OF

Wagyu Sirloin MBS 9+ (gf)
Slow-Cooked Argentinian Asado Ribs, Charcoal-Finished
Half Lobster Spaghettoni (A) **+ $18pp**
Miso Glazed Glacier 51 Toothfish (I)
Ora King Salmon Fillet - New Zealand (I)
Singapore Chilli Style Prawns - Single Serve (A) (gf version available)
Quattro Cheese Tortellini (v)
Crab Spaghettini (gf version available) (A)
Potato & Stracciatella Gnocchi (v)
Wagyu Beef Eye-Fillet MBS 9+ 200gr (gf)

SIDES

ONE SIDE DISH PER 4 GUESTS - CHOICE OF

Avocado Salad (ve/gf) OR **Thin Fries** (v) OR **Green Beans & Broccolini** (gf/v) .

COURSE #4 - DESSERT

CHOICE OF

Mango Trifle (v)
Steamed Vanilla Cheesecake (v)
Croissant Bread & Butter Pudding (v)
Chocolate Royale (v)

OPTIONAL ADD-ONS

SELECT ANY OPTIONAL ADDTIONS WHEN YOU MAKE YOUR RESERVATION

SHARED ENTREES

Sydney Rock Oysters Migonette (gf/df) (A) + 48 / half dozen
Queensland Tiger Prawns & Seafood Sauce (gf/df) (A) + 38 / half kg

BEVERAGES

Bottle Veuve Clicquot Ponsardin..... 180 / bottle

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, shellfi sh, and gluten.
Whilst all reasonable eff orts 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.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILTY OF INGREDIENTS

Special New Years Eve Set-Menu Only Available for dinner service on Thursday 31st December 2026. The a la carte menu operates for lunch service on NYE.
Early Dinner: 4 Course Set Menu: Adults: $218 pp / Children: $58 pp. Late Dinner: 4 Course Set Menu: Adults: $368 pp / Children: $88 pp.

KIDS MENU
NYE
DINNER 2026-27

CHILDREN UNDER 12 YEARS ONLY

ON ARRIVAL
Kids Colouring Pack & Glow Sticks

3 Course Meal

COURSE #1 - ENTREE
CHOICE OF

Golden Cheese Arancini
crispy risotto balls filled with melted mozzarella, served with napoli dipping sauce (v)

Pop-Corn Chicken
with ketchup

COURSE #2 - MAIN
CHOICE OF

Crumbed Chicken Pieces
& chips with tomato ketchup

Crispy Fish & Chips
with tomato ketchup (A)

Spaghetti or Penne Pasta
with bolognese or napoli sauce or with butter sauce (v)

Gluten free pasta available on request

Pizza
Cheesy cheese pizza with "bunny ears" (v)
Ham & pineapple pizza with "bunny ears"
Ham & cheese pizza with "bunny ears"

Optional Kids Pizza Extras
Gluten Free Base +3 (No bunny ears on gluten free kids pizzas.)
Vegan Cheese +3

COURSE #3 - DESSERT
Ice-Cream Sundae
2 scoops vanilla ice-cream, chocolate sauce & chocolate flakes

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.
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 deep fryer for fried gluten free items.

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.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILTY OF INGREDIENTS
Special NYE Dinner Set-Menu Only Available.