



Trulli



Antipasti

Grilled Koo Wee Rup Asparagus

Billa Billa duck egg custard, hazelnuts, basil mint

Black Lip Mussels

Gurneys cherry cider, leek, celery, San Marzano tomato

Duck & Gippsland Mushroom Ravioli

natural duck broth, aerated Grana Padano cheese, truffle, chive

Primi

Terramirra Park Deer Farm Ragu Tagliatelle

ricotta salata, San Marzano tomato, EVOO

Pizza

Koo Wee Rup asparagus, lemon, burrata, sugar snap peas, broad beans, prosciutto, basil mint
multigrain & spelt base (bianca)

Secondi

Annie's Smoked Ribeye Tagliata

rocket, pecorino Romano, balsamico di Modena, Dirty3 pinot noir reduction, smoked garlic
-served medium rare-

Cherry Tree Organic Lamb Shoulder

Pugliese potato, parsnip, broccolini,
Dirty 3 red wine jus

24





Trulli



Vegetarian Menu Antipasti

Grilled Koo Wee Rup Asparagus

Billa Billa duck egg custard, hazelnuts, basil mint

Flock, Stock & Basil Farm Mille Feuille

baby beetroot, turnip, goat cheese, basil

Gippsland Mushroom Carpaccio

celery leaves, beetroot tempura eggplant, Pecorino, truffle oil

Primi

Spiced Lentil Bolognese Linguine

San Marzano tomato, Grana Padano, basil, EVOO

Pizza

fava bean puree, pickled red onion, friarielli broccoli multigrain & spelt base (bianca)

Secondi

Fava Bean Tagliata

rocket, pecorino Romano, balsamico di Modena, pickles, watercress, Dirty 3 pinot noir reduction, charred Russian kale

Flock, Stock & Basil Farm Vegetable Pave

romesco, micro green salad, baby leek, white wine vinaigrette

24





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Vegan Menu

Antipasti

Grilled Koo Wee Rup Asparagus Frisella

smoked butternut pumpkin, hazelnuts, basil mint

Flock, Stock & Basil Farm Caprese

baby beetroot, mozzarella, basil, rocket, crouton,
balsamico di Modena

Gippsland Mushroom Carpaccio

celery leaves, beetroot tempura eggplant, truffle oil

Primi

Spiced Lentil Bolognese Linguine

San Marzano tomato, basil, EVOO

Pizza

fava bean puree, pickled red onion, friarielli broccoli
multigrain & spelt base (bianca)

Secondi

Fava Bean Tagliata

rocket, balsamico di Modena, pickles, watercress, Dirty 3
pinot noir reduction, charred Russian kale

Flock, Stock & Basil Farm Vegetable Pave

romesco, micro green salad, baby leek, white wine
vinaigrette





Trulli



Gluten Free Menu Antipasti

Grilled Koo Wee Rup Asparagus

Billa Billa duck egg custard, hazelnuts, basil mint

Black Lip Mussels

Gurneys cherry cider, leek, celery, San Marzano tomato

Gippsland Mushroom Carpaccio

celery leaves, beetroot tempura eggplant, pecorino, truffle oil

Primi

Terramirra Park Deer Farm Ragù Linguine

ricotta salata, San Marzano tomato, EVOO

Pizza

Koo Wee Rup asparagus, burrata, sugar snap peas, broad beans, prosciutto, lemon, basil mint (bianca)

Secondi

Annie's Smoked Ribeye Tagliata

rocket, pecorino Romano, balsamico di Modena, Dirty3 pinot noir reduction, smoked garlic
-served medium rare-

Cherry Tree Organic Lamb Shoulder

Pugliese potato, parsnip, broccolini,
Dirty 3 red wine jus

24

