

A Trulli Gippsland paddock to plate experience.
Our menu is sustainable and carefully selected, with
over 95% from no more than 2 hours from Meeniyan



Trulli

Locally sourced from:

- 1 Prom Country Cheese, Moyarra
- 2 Berry's Creek Gourmet Cheese, Fish Creek
- 3 Flock Stock and Basil Farm, Tarwin Lower
- 4 Gippsland Mushroom, Ryanston
- 5 Craig Young Butchery, Mirboo North
- 6 Cherry Tree Organics, Beaconsfield
- 7 Isola Chianina Beef, Glen Alvie
- 8 Southern Farmed Rabbits, Korumburra
- 9 Terramirra Park Deer Farm, Koonwarra
- 10 Dirty Three Wines, Inverloch
- 11 Koo Wee Rup Farms, Koo Wee Rup
- 12 Bassine Specialty Cheese, Glen Forbes
- 13 Amber Creek Farm, Fish Creek

- 14 Gurneys Cidery, Foster
- 15 Mount of Olives, Fish Creek
- 16 Tarago Olives, Jindivich
- 17 Chapman Butchery, Inverloch
- 18 Pasture Pecker eggs, Koonwarra
- 19 Gippsland Jersey, Jindivich
- 20 Sailors Grave, Orbost
- 21 Loch Brewery & Distillery, Loch
- 22 Gippsland Wine Company, Loch
- 23 Wine Farm, Koonwarra
- 24 Mirboo Pasture Poultry, Mirboo North
- 25 Bass Coast Seafood, Newhaven
- 26 Port Franklin Fresh Fish, Port Franklin

- 27 Fleet Winery, Leongatha
- 28 Bass River Winery, Glen Forbes
- 29 Bass Phillip, Leongatha South
- 30 Bellvale Winery, Berry's Creek
- 31 The Gurdies, Gurdies
- 32 Purple Hen, Rhyll
- 33 Billy Button, Bright
- 34 Finmaw Farm, Mardan
- 35 Ferndale Certified Organics, Kongwak
- 36 Mitchell & Co Traditional Butchery, Wonthaggi
- 37 Wattle bank Farm Mushrooms, Wattle Bank

Feed Me
6 courses - \$110pp

**A trulli distinctive
tasting menu***

Zucchini Flower
tempura, beetroot aioli, chèvre

Autumn Gnocchi
buffalo ricotta, leek

Port Arlington Mussels
Gurneys cherry cider, n'duja, sourdough

Gippsland Bay Smoked Ribeye Tagliata
*Ivan's Rocket, white bean skordalia,
balsamico di Modena 12 year, pecorino*

Zucchini & White Anchovy Pizza
lemon myrtle caviar, fior di latte, pepper mint (bianca)

Cherry Tree Organic Lamb
*parsnip, Flock, Stock & Basil
vegetables, natural jus*

*Minimum of 2 people required.
*Entire table must participate.

Antipasti
**We always antipasto
before every meal**

Jindivick Olives 8

**Trulli Sourdough, whipped
smoked butter, Jindivick EVOO** 12

Charcuterie 45

Port Arlington Mussels 32
Gurneys cherry cider, n'duja, sourdough

**Flock, Stock & Basil
Zucchini Flowers** 19
tempura, beetroot aioli, chèvre

Amber Creek Pork Belly 22
cauliflower, rhubarb, date jus

Pizza
**True love
starts here**

Prosciutto & Fig 34
kohlrabi, burrata, vincotto

**Zucchini Flower
& White Anchovy** 32
*lemon myrtle caviar, fior di latte,
pepper mint (bianca)*

Wattlebank Mushroom 30
*Confit garlic, mushroom, rocket,
truffle, provolone piccante (bianca)*

Gluten free available.
Limited alterations available.

Mains
**Savour the flavours of
our sensational mains**

**Phillip Island
Crayfish Vongole** 42
*spaghetti, clams, chilli,
cherry tomato*

Autumn Gnocchi 32
buffalo ricotta, leek

Terramirra Deer Tagliatelle 34
*San Marzano tomato,
Parmigiano Reggiano cream*

Cherry Tree Organic Lamb 52
*parsnip, Flock Stock & Basil
vegetables, natural Jus*

**Gippsland Bay
Smoked Ribeye Tagliata** 95
*Ivan's Rocket, white bean skordalia,
balsamico di Modena 12 year, pecorino
(550g)*

Contorni
**A small dose
of cheekiness**

Pugliese roasted potatoes 12

**Beetroot, braised greens, fig
buffalo yoghurt, macadamia nut** 14

Insalate
**Others will be
green with envy**

**Tomato, Spanish onion, fig
vincotto, pistacchio, burrata** 18

**Pancetta, Grana Padano,
crouton, Caesar dressing** 18

Please let us know if you have
any specific dietary requirements.