

A Trulli distinctive paddock to plate experience.
Our menu is sustainable and carefully selected,
sourced locally within the Gippsland region.



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 Mouny 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*

Balmain Bugs
romesco, lemon, farm herbs

Ricotta Gnocchi
winter vegetables

Amber Creek Pork Belly
cauliflower, rhubarb, date jus

Port Arlington Mussels
Gurneys cherry cider, 'Nduja, sourdough

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

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

Antipasti
We always antipasto before every meal

Jindivick Olives 8

Trulli Sourdough Ciabatta 12
whipped smoked butter, Jindivick EVOO

Charcuterie 45
selection of cured meats, ciabatta, pickles

Port Arlington Mussels 32
Gurneys cherry cider, 'Nduja, sourdough

Sugarloaf Cabbage 16
chickpea, smoked green apple

Amber Creek Pork Belly 22
cauliflower, rhubarb, date jus

Mains
Savour the flavours of our sensational mains

Balmain Bug Vongole 48
cuttlefish ink spaghetti, clams, chilli, cherry tomato

Terramirra Deer Tagliatelle 34
San Marzano tomato, Parmigiano Reggiano cream

Ricotta Gnocchi 32
winter vegetables

Cherry Tree Organic Lamb Shoulder 52
Flock, Stock & Basil vegetables, parsnip, natural jus

Mt Macedon Duck 46
lentils, heirloom carrot, cavolo nero, golden raisin, duck jus

Pizza
True love starts here

Margherita 21
buffalo mozzarella, tomato, basil

Glen Alvie 32
Chianina bresaola, burrata, grilled artichoke, rocket, Balsamico

Wattlebank 30
confit garlic, oyster mushroom, rocket, truffle, Provolone Piccante (bianca)

Porcini & Sausage 27
fior di latte, cherry tomatoes, chilli, rocket, Grana Padano

Zucchini & White Anchovy 32
lemon myrtle caviar, fior di latte, peppermint (bianca)

Rosedale 26
Nev's ham, grilled artichoke Porcini mushroom, kalamata olive

*Gluten free available.
Limited alterations available.*

Contorni
A small dose of cheekiness

Pugliese roasted potatoes 12

Beetroot, braised greens, grapefruit, yoghurt, macadamia nut 14

Insalate
Others will be green with envy

Beetroot, goat cheese coulis, pear pistacchio, rocket, Grana Padano 18

Pancetta, Grana Padano, crouton, Caesar dressing 18

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

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