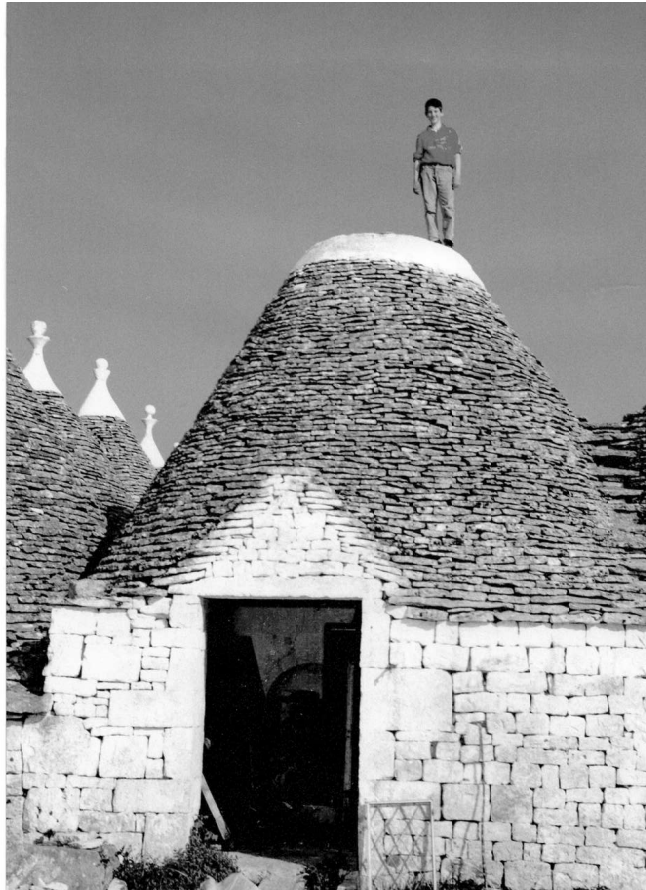


Trulli



At Trulli, life happens around the table.

Good conversations, a bottle of wine shared between friends, tearing into a loaf of still-warm bread, a little 'Grazie' here, a little 'Prego' there. Trulli is heart and soul food, born from deep traditions.

For brothers Francesco and Claudio, growing up in a farming family in the small village of Noci, Southern Italy, instilled in them a resourcefulness and resilience in their approach to food, a philosophy known as Cucina Povera.

Put simply: magic made from humble ingredients.

While traditional methods of fire-cooking, fermenting and hand-rolling run deep within their veins, it is their boldness and curiosity to move beyond tradition that makes a generous plate of Trulli food, distinctively Trulli.

Buon Appetito

ANTIPASTI DELLA CASA  
(TO BE SHARED)

Pane & Olive Homemade bread with Tarago EVOO &  
mixed olives 12

Fave e Cicoria  
Signature Pugliese dish of fava bean  
purée topped with friarelli (GF, VG) 12

Frisella  
Signature Pugliese bruschetta with  
seasonal tomatoes & burrata (V) 19

Panzerotti (3pc)  
Signature Pugliese fried mini calzone (VO) 18

Italian Antipasto (serves 2-4)  
Selection of cured meats & cheeses (GFO) 42

Trulli Mixed Antipasto (serves 2-4)  
Selection of warm & cold dishes (GFO) 40

PRIMI

Cavatelli alla Tarantina  
Signature Pugliese dish of hand-rolled pasta with mussels  
& cannellini beans (GFO, VO) 29

Tagliatelle with East Gippsland venison (GFO) 32

Casereccia pasta with homemade pesto  
& ricotta salata (GFO, V) 27

Homemade ravioli filled with ricotta & spinach in a  
truffle sauce(V) 34

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free  
(GFO) Gluten Free Option (VG) Vegan (VGO) Vegan Option

CARNE & PESCE

Grigliata Mista (serves 2-4)  
Mix of lamb, pork scotch & beef sausage char-grilled(GF) 44

Cherry Tree Organics beef tagliata topped with shaved  
Grana Padano & balsamic (GF) 59

Homemade ciabatta bread filled with chargrilled Bass Strait  
octopus with salsa verde & burrata (GFO) 42

Pescato del Giorno  
Fish of the day in Mediterranean flavours (GF) MP

Frittura Mista  
Fried mixed seafood (GF) 34

CONTORNI & INSALTE

Chargrilled seasonal vegetables (GF, VG) 15

Pugliese-style oven baked potatoes (GF, VGO) 14

Radicchio, fennel, oranges & Vannella stracciatella (GF, VGO) 19

Panzanella salad (VG, GFO) 17  
Crutons, tomatoes, basil, capers & pickled onion

DOLCE

Tiramisù (GF) 14

Lemon & basil mousse cake (GF) 14

Pettole  
Signature Pugliese fritters drizzled in a choice of  
Flock, Stock & Basil honey, vincotto or cinnamon & sugar (VG) 9

Homemade ricotta cannoli (GFO) 9