

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  
House-made bread with Tarago EVOO  
& mixed olives 12

Focaccia  
Choose between garlic & rosemary  
or tomato & olives (GFO, VG) 16

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

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

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

PRIMI

Cavatelli in brodo  
Signature Pugliese dish of hand-rolled pasta with chicken  
broth & grated Grana Padano (GFO) 29

Ragu' di cinghiale  
House-made pappardelle with  
wild boar ragu' (GFO) 34

Risotto  
local mushroom & washed rind (V) 30

(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

Polpo alla luciana  
Local octopus Neapolitan stew (GFO) 36

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 & stracciatella (GF, VGO) 19

Roasted beetroot salad, ricotta salata, mint & almond (V, GF) 17

DOLCE

Tiramisù (GF) 14

House-made ricotta cannoli (GFO) 9

Baba'  
Leavened rum cake topped  
with lemon myrtle cream 14

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