

Menu

STARTERS

King prawn Ciabatta 10.00

Garlic spiced king prawn served on warm ciabatta bread with salad on the side

Warm goat cheese salad 9.00

Served with pine nuts

Oyster platter 15.00

Perfect sharing platter for two

Garlic mushrooms 8.50

Warm garlic mushrooms served with salad

Crab cakes 9.00

Warm crab cakes served with salad

MAIN COURSE

Braised prime short ribs 40.00

Served with baby vegetables & mash potato

Pan seared sea bass 35.00

Served with honey glazed carrots & garlic fried rice

Lobster spaghetti 20.00

Served with truffle oil & parmesan cheese

Duck breast 30.00

Served with roasted potatoes & vegetables

Tender lamb rump 45.00

Served with sweet potato mash & vegetables

SIDES

10.00

**Sweet potato
mash**

**Garlic fried
rice**

Truffle fries

DRINKS

Gold rush cocktail (Bourbon, honey syrup & lemon juice)	9.00
New York sour cocktail (Red wine, whiskey & lemon juice)	10.00
Lady luck cocktail (Mango vodka, maraschino liqueur & pink lady apple juice)	7.00
Sparkling water	5.00
Lavender lemonade	6.50
Blueberry mojito	7.00

DESSERTS

Red velvet tiramisu	9.00
Lindt chocolate cheesecake	10.00
Chocolate covered strawberries (Sharing platter)	15.00
Brownies (Served with vanilla bean ice cream)	10.00

Hotel Trinity

References:

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