

TRENID

BAR & KITCHEN

TO SHARE

Freshly Shucked Natural Oyster 5.5

Raspberry Granita, Fresh lemon
(SF,GF)

Frites Fries 14

Truffle Sriracha Mayonnaise
(E,V)

Sweet Potato Fries 16

Mayonnaise
(E,V)

Cheese Board 35

Soft, Hard, Blue Cheese, Quince, Grapes
assorted Crackers \$35

Baked Brie 17.5

Charleston Jersey Brie, Chili Jam, Honey
Crisp Baguette
(D,V)

Spicy Sticky Wings 16

House Special Sauce, Roasted Peanut, Scallion
(N)

Marinated Australian Olives 10

(V,GF)

FLATBREAD PIZZAS

Anchovies & Kalamata Olive 23

Lilliput Caper, Chili, Rocket, Mozzarella
(F,D)

Confit Tomato & Mozzarella 22

Basil, Olive Oil
(D,V)

Pepperoni 22

Red onion, Chive, Mozzarella
(D)

Pulled Beef Short Rib 24

Whisky BBQ, Roasted Pepper, Goat Cheese, Chive
(D)

Chorizo & White Truffle Oil 23

Button Mushroom, Chili, Mozzarella
(D)

The Vegan 23

Vegan Cheese, Mushroom, confit Tomato, Roasted Capsicum
Olives, Rocket
(V)

***Gluten Free options are available please
ask our team**

FAVOURITES

Wagyu Burger 14.5

Milk Bun, Onion, pickled Cucumber
Cheddar, Dijonnaise, BBQ Sauce
+ Add Fries 2.5
+ Make it a Double 7
(E,D)

Fish & Chips 15

Beer battered Flathead, Tartare sauce, Lemon
+ Add Salad 6
(E,F,D)

Gochujang Chicken Bao 14

Crispy fried Chicken, pickled Radish, Scallions
+ Add Fries 2.5
+ Add Salad 6
(E,D)

Slow Cooked Pork Belly Burger 14.5

Crisp Shallot, Coriander, Kewpie mayonnaise
Adobo sauce, fresh Chili, red Onion
+ Add Fries 2.5
+ Add Salad 6
(E,D)

MAINS

Steak & Frites 38

120 day Grain Fed Angus Fillet, Shoestring Fries
Green Pepper Jus

Seared Coral Coast Barramundi 28

Buttered Potato, Coriander, Kale, Basil & Coconut
(D,GF,F)

Seafood Linguini Aglio Olio 22

Pipis, Mussels, Calamari, Prawns, Garlic, confit Cherry Tomato, Chili
+ Add Prawns 5
(SF,E)

Buttered Garlic Prawn 22

Zucchini, Garlic Crumble, Spring Onion, Confit Tomato, Chive
grilled Schiattata
(SF,E)