BREAKFAST

HOT PORRIDGE Organic rolled oats topped with almonds and raisins, served with brown sugar and milk (add black doris plums instead of raisins - \$2.50)	9.50
PESTO FIELD MUSHROOM With feta cheese and slow-roasted tomato, stacked into wholemeal walnut toast	13.50
CORN FRITTER STACK Served with mixed greens, avocado salsa and your choice of: free-farmed BACON or GRILLED TOMATOES	15.80 14.50
EGGS ON TOAST Your choice of poached, scrambled or grilled free-range eggs on wholemeal walnut toast, served with TRiNiTi tomato relish.	9.50
BREAKFAST TRIO Free-farmed bacon, free-range eggs and hash browns on wholemeal walnut toast; served with tomato relish	15.80
TRINITI WORKS Free-farmed bacon, organic breakfast sausages, hash browns, free-range eggs, with onion marmalade and tomato relish on wholemeal walnut toast; served with your choice of: BLACK PUDDING or BUTTON MUSHROOMS	19.80 19.80
VEGETARIAN WORKS Your choice of poached, scrambled or grilled free-range eggs served with grilled tomato, herb crusted potatoes, roasted field mushroom, wilted spinach and onion marmalade on toasted organic ciabatta bread	18.00
CREAMY MUSHROOMS ON TOAST Sauteed button and field mushrooms served with a creamy sauce on wholemeal walnut toast	14.50
TRINITI OMELETTE A folded omelette with your choice of fillings, served with toast on the side SMOKED SALMON, capers, chives and brie or MUSHROOM, tomato, marjoram and cheese or HAM, tomato, thyme and cheese	17.50 15.80 16.80
PANCAKE STACK Served with grilled banana, apricot & vanilla yoghurt, maple syrup and your choice of: free-farmed BACON or BLUEBERRIES	17.50 17.50

MEALS PRINTED IN GREEN ARE SUITABLE FOR VEGETARIANS

MINCE ON TOAST Savoury organic beef mince served with a poached free-range egg on toasted organic ciabatta bread	13.80
PESTO SCRAMBLED EGGS With slow-roasted tomato, avocado and salmon on toasted organic ciabatta bread	15.00
BRIOCHE FRENCH TOAST Served with grilled banana and your choice of: free-farmed BACON or MIXED BERRIES and WHIPPED CREAM	15.80 15.80
EGGS BENEDICT Free-range poached eggs drizzled with TRiNiTi hollandaise on lightly toasted brioche bread; served with wilted spinach and your choice of: free-farmed BACON or SMOKED SALMON	16.80 17.20
POTATO HOTCAKES With spicy chorizo sausage, wilted spinach, sauteed leek, poached eggs and a drizzle of aioli	14.80
BAGELS AND TOAST	
BUTTER CAN BE SUBSTITUTED FOR CREAM CHEESE TOAST: choose from: wholemeal walnut, or crunchy five-grain, or organic ciabatta TOAST	BAGEL

	TUAST	DAGEL
FRUIT PRESERVES AND CREAM CHEESE	5.50	6.50
AVOCADO, TOMATO AND CREAM CHEESE	8.50	9.50
SMOKED SALMON AND CREAM CHEESE (ADD CAPERS \$1.00)	12.00	13.00

ADDITIONS TO ANY MEAL

AVOCADO	2.50	BACON (free-farmed)	1 for 3.00, 2 for 5.50
BAKED BEANS	3.00	BLACK PUDDING	3.50
EGGS (free-range)	1 for 2.00, 2 for 3.50	HASH BROWN (gluten-free)	1 for 2.00, 2 for 3.00
HOLLANDAISE (TRiNiTi mad	de) 3.00	MUSHROOM - BUTTON	3.50
MUSHROOM - FIELD	4.50	SAUSAGES X 2 (organic, glut	en-free) 3.50
SMOKED SALMON	6.50	TOMATO - GRILLED	3.50

GLUTEN-FREE BREAD CAN BE SUBSTITUTED AT NO EXTRA CHARGE



ALL OUR MEALS ARE COOKED INDIVIDUALLY WHEN YOU ORDER;
PLEASE ALLOW US THE TIME TO PREPARE THEM
- CHANGES TO MENU ITEMS MAY INCUR A SMALL CHARGE -

MUSSEL & COURGETTE FRITTERS With avocado-tomato salsa, mixed greens and aioli	14.80
GRILLED POLENTA With field mushrooms, tomato, blue cheese, wilted spinach, mixed greens and aioli	14.80
BEEF NACHOS Beef and spicy chilli beans on a bed of corn chips, topped with cheese. Served with sour cream and a house salsa	15.50
CAJUN CHICKEN SANDWICH With brie, tomato, avocado, mixed greens and aioli, stacked into toasted focaccia bread	16.00
BLT Free-farmed bacon, salad greens, tomato and aioli on toasted focaccia bread (add brie - \$2.00) (add avocado - \$2.50)	12.80
SAUTÉED PRAWNS With bok choy and organic basmati rice, served in a lemon coconut sauce	17.50
ROAST VEGETABLE SANDWICH Honey-roasted pumpkin with basil, tomato, feta cheese, mixed greens, hummus and aioli, stacked into toasted focaccia bread	14.80
BEEF AND BACON SANDWICH Sauteed organic beef and grilled free-farmed bacon, beetroot, onion marmalade and aioli, stacked into toasted focaccia bread	15.80



ALL PASTAS ARE MADE IN A CREAMY WHITE WINE SAUCE, AND ARE TOPPED WITH SHREDDED PARMESAN CHEESE

CHICKEN AND MUSHROOM LINGUINE	16.80
PUMPKIN AND RICOTTA RAVIOLI With spinach, sweet basil, crumbled feta and basil pesto	16.80
SALMON AND SPINACH LINGUINE With capers and red onions	17.50

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SALADS

SEARED CAJUN CHICKEN SALAD With tomato, avocado, onion and cucumber on a bed of crispy noodles, drizzled with a lemon coriander dressing	16.80
WARM OVEN-ROASTED VEGETABLE SALAD Honey-roasted pumpkin and other seasonal root vegetables, croutons, feta cheese and aioli	14.80
THAI BEEF NOODLE SALAD Thick Udon noodles, snow pea sprouts, red onion, capsicum and cucumber with a mild chilli dressing	15.80
PAN-FRIED HALOUMI SALAD Squeaky pan-fried haloumi cheese, kalamata olives, capsicum, cucumber, tomato and mixed greens, drizzled with a tangy lemon dressing	14.50

JUST FOR KIDS

FOR AGES 12 AND UNDER

MINI PIZZA With ham, cheese and pineapple	6.50
WAFFLES Waffle pieces served with jam and whipped cream	9.00
KIDS BREAKFAST Crispy bacon, fried egg, hash brown and a piece of toast	8.50
KIDS FUN PLATTER Sandwich with nutella or vegemite, house made cookie, fresh fruit pieces and a small fruit juice	7.00
KIDS PANCAKE With maple syrup and sliced banana	9.50

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