



**ORDER & PAY FROM YOUR TABLE.  
WE'LL BRING IT TO YOU.**

*Not an app!*

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or visit [avcmenu.com/trinket](http://avcmenu.com/trinket)

## PIZZA

All pizzas \$16 | Gluten free base \$4 | Vegan cheese \$2

- Classic Margherita, sugo, basil, mozza (V, VE\*)
- Spicy meatball, sugo, basil, chilli, smoked mozza
- Classic pepperoni, sugo, chilli, mozza
- Prosciutto, sugo, shaved apple, balsamic, rocket, mozza
- Potato, sharp blue cheese, rosemary, sea salt (V, VE\*)
- Pork & fennel sausage, broccoli, swiss chard, chilli, smoked mozza
- Honey roasted pumpkin, Meredith's goats cheese, pesto, hazelnut (V, VE\*)
- Spicy devil, hot salami, nduja, chilli, tomato, mozza
- Wild mushroom, truffle paste, herb cream, swiss chard (V, VE\*)
- Zucchini, ricotta, red pepper, charred eggplant, cherry tomato (V, VE\*)
- Aussie prawn, calamari, tomato, chili, basil

### *lunch break*

All pizzas \$12 | Monday - Friday from 12pm-3pm

### *pasta special*

Ask staff about today's pasta special, featuring seasonal ingredients

V: VEGETARIAN | VE: VEGAN | GF: GLUTEN FREE | GF\*: GLUTEN FREE OPTION

A 0.7% surcharge will be applied to all purchases made with American Express, Mastercard and Visa.  
A 10% surcharge applies on public holidays.

## SHARING

- Chips, tasty salt, aioli (V) \$12
- Three cheese cigars, honey, smoked ash aioli (V) \$15
- Herb garlic flatbread, hung yogurt, smoked eggplant (V, GF\*) \$13
- Heirloom tomato bruschetta, mozza, basil (V) \$12
- Mamma's meatball bruschetta, sugo, parmesan, basil (GF\*) \$13
- Crispy halloumi, sticky blueberries, gin & honey (V) \$14
- Native pepper calamari, lemon myrtle salt, lemon, aioli (GF) \$15
- Burrata, raw zucchini, mint, broad beans, peas, lemon, mandarin evoo, garlic bread crumbs \$18
- Apple vodka cured salmon, dill crème fraiche, green apple, herbs (GF, DF\*) \$16
- Trinket Plate: prosciutto, fennel salami, nduja, olives, pickles, sourdough (GF\*) \$29

### *salads*

Side \$10 | Main \$17

- Crunchy lettuce, maple bacon, soft crumbed egg, garlic mayo, parmesan (GF\*)
- Italian herb slaw, champagne vinegar, evoo, herbs (V, VE\*)
- Yarra Valley tomatoes, basil, buffalo mozza, sherry dressing, fried bread (V, VE\*)
- Maple roasted pumpkin salad, roasted beetroot, quinoa, toasted seeds, herbs, hung yogurt (V, VE\*)

### *dessert*

- Vanilla ice-cream sandwich, passionfruit (V, VE\*) \$10

## FEED ME

Can't decide? We got you!

For \$25pp, chef will serve up signature snacks, pizza and sides for you and your guests to share