

We pay tribute to the traditional owners of the surrounding land, the Taungurung people, the “First People of the Rivers and Mountains” who named this special place Traawool, meaning Wild Water.

WELCOME TO TURBINE

experience this unique space at the Trawool Estate, where you can escape, discover and indulge

turn your night into an ultimate experience of decadent dining and experiential beverages. Turbine is a celebration of chef Eric Kwek's heritage using elevated flavours across the Asian landscape

enjoy an evening sipping on decadent drinks and sharing very special cuisine in this ambient and intimate space

***please note**

15% surcharge applies on Sundays and public holidays. 1.5% credit card surcharge. no itemised bills, can split equal transactions only

JOURNEY THROUGH THE NORTH

follow a rich journey of Asian cuisine w/Thai, Korean, Japanese and Chinese influences

BITE ME

seasonal oysters	7
w/ house made spring onion oil & yuzu pearls (gf, nf)	½ dozen 38
betel leaf w/ sweet tamarind, shrimp, shallots (gf, df, vg)	4
hand rolled pork & king prawn spring rolls (nf)	14
roast duck pancakes w/ hoisin, spring onion, cucumber, lychee (nf, df)	26

IN BETWEEN

silky salt & pepper tofu (vg, df, nf)	14
spicy Korean soba noodle salad (vg)	16
Chef Eric's famous vegemite chicken ribs (gf, nf)	16
Chawanmushi, Japanese steamed egg w/ king crab, edamame & wasabi soy	18

LARGER THAN

3 flavoured crispy flounder (gf, nf, df)	36
MuuPing, Thai style pork cheek marinated w/sweet Isaan sauce	33
Bangkok smoked duck fried rice w/hoisin & duck jus (v, nf, df, gf)	26

CURRIES

Sayoh Lodeh, Sumatran style vegetarian curry (gf, df, nf, veg)	31
Mum's Singaporean chicken & potato (gf, df, nf)	34
Southern Thai king prawn curry w/coconut	39

SIDE HUSTLE

fried rice w/leek, lettuce & corn (v, gf, nf, df)	18
Chinese spinach w/yellow bean paste (nf, df)	14
jasmine rice	4

SWEETIES

Swiss roll w/coconut & pandan kaya jam (nf)	12
Japanese pancake w/red tea gelato & azuki beans (nf)	12
gelato of the day	7

v = vegetarian nf = nut free df = dairy free gf = gluten free

DRINKING

COCKTAILS

wind swept mule vodka, house made ginger & turmeric syrup, lime, soda	20
OTT G&T roku gin, fresh ginger, lime, Trawool herbs, fever tree tonic	16
spring negroni gin, aperol, dry vermouth	24
blood thirsty four pillars bloody shiraz gin, lime, sugar, egg white, dash of bitters	23
my style mojito - passionfruit OR strawberry white rum, mint, sugar, lime, soda	22
makrut margarita tequila, mezcal, kaffir lime, house made smoked salt	24
energizer bunny vodka, vanilla, coffee liqueur, cold drip coffee	21
high winds starward two-fold whisky, pandan syrup, lime, ginger beer	23
I'm a big fan of no booze strawberry, basil, mint, lemon, sugar, soda	16

BEER & OTHER

	tap	can
kirin ichiban lager, Japan	12	-
wild life session ale, Shepparton, VIC	9	-
little creatures pacific ale, Fremantle, WA	-	11
heaps normal 0% XPA	-	8.5
dv hop drop cider, Macedon Ranges, VIC	-	11

WINE NOT HAVE A WINE...

ASK OUR TEAM FOR THE FULL WINE LIST
