

Trevi



■ RISTORANTE ■ BAR ■ LOUNGE

Mother's Day

Every Mother gets a
Yellow Tail Sparkling 200ml to say thank you



PRIMO

your choice of the following:-

- **Salt & Pepper Calamari Salad** - *Gluten Free*

Fresh calamari in a crispy coating seasoned with lemon pepper, Parsley & fresh chilli served with aioli on a mix lettuce

- **3 Cheese Arancini** - *Vegetarian*

3 Risotto balls crumbed with Romano, Provolone & parmesan cheese served with a beetroot relish

- **Barbecued Octopus** - *Gluten Free*

Grilled baby octopus in a chilli, garlic & BBQ style sauce tossed through garlic serve on a rocket, spinach salad

- **Baked Mushrooms** - *Gluten Free & Vegetarian*

Filled with herb mascarpone cheese with a soy, pine nut cream sauce

- **Duck Ravioli**

Freshly made ravioli filled with a duck confit cooked in an orange & cream sauce

SECONDI

your choice of the following:-

- **Pollo Avocado** - *Gluten Free*

Breast chicken & avocado seared sitting on sweet potato mash topped with a rich brandy cream sauce

- **Grilled Salmon Fillet**

With a honey saffron sauce & a chat potato, asparagus & blistered cherry tomatoes hot salad

- **Tuscan Pork Belly** - *Gluten Free*

Roasted pork belly cooked on the bone, marinated in our chefs Tuscan flavours of fennel, rosemary, garlic sauce served with chat potatoes

- **Chicken & Mushroom Risotto** - *can be Vegetarian, Gluten Free*

Wild mushrooms, truffle & chicken tossed through arborio rice in a white wine cream sauce

- **Pulled beef & Potato Gnocchi infused with Provolone Cheese**

Freshly made potato gnocchi tossed with slow cooked pulled beef, chunky tomato confit, fresh basil and garlic finished with fresh parmesan & buffalo mozzarella cheese

- **Mediterranean Halloumi Stack** - *Gluten Free & Vegetarian*

Char grilled zucchini, eggplant & capsicum with tomato, spanish onion & spinach. Pan seared halloumi, finished off with balsamic reduction & extra virgin olive oil

DOLCE

your choice of the following:-

- **Vanilla Crème Brulee** - *Gluten Free*

Soft creamy chilled vanilla custard with a caramelized sugar top served with wafer thin cookies

- **Baileys Panna cotta** - *Gluten Free*

A traditional Italian milk pudding made with baileys liquor & served with butterscotch sauce & a praline dust

- **Sticky Date & Fig Pudding**

A winter classic & indulgence of dates and figs married together to form this beautiful pudding for winter served with butterscotch sauce & mascarpone & fig gelato

- **Chocolate Fudge Pudding**

Served with chocolate sauce & hazelnut gelato finished off with toasted marshmallows

SIDE ORDERS

- Garlic, Herb or Garlic & Parmesan Bread \$4

- Bruschetta \$7

- Mixed Vegetables \$8

- Crisp Garlic & Rosemary Potatoes \$8

- Garden Salad \$10 ■ Rocket Salad \$10



KIDS MEAL \$10*

- Chicken Nuggets & Chips

- Pasta with Napoli Sauce

- Steak & Chips ■ Fish & Chips

- Small Gelato & Soft Drink with Kids Meal

*for kids under 12 years only

– ask staff for recommended wine with your meal or a mouthwatering cocktail –