

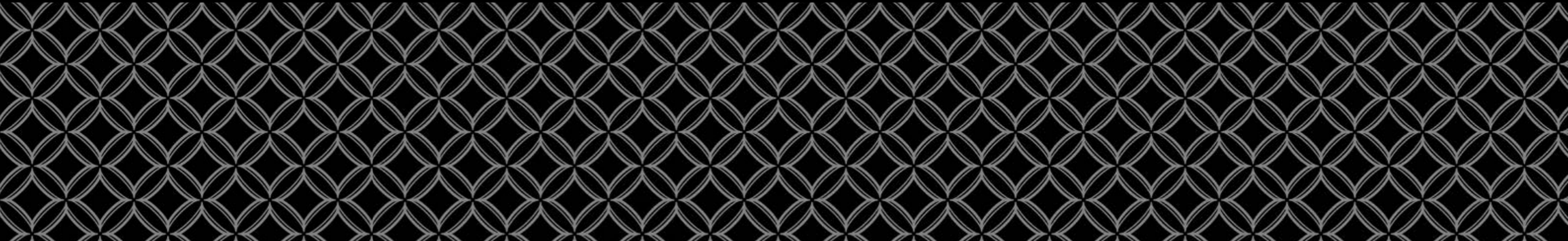
Trevi

■ RISTORANTE ■ BAR ■ LOUNGE

Established in 2005

Angelina Latty
owner

Nicholas Dzebic
head chef



HOT PANE

Tomato & Basil Bruschetta	7
Herb Bread	5
Garlic Bread	5
Garlic & Parmesan Bread	6
Marinated Mixed Olive with bread	8

please ask for Gluten Free bread available \$2 extra

CONTORNI

	Single	Share
Crispy Potatoes <i>Roasted chat potatoes with rosemary & sea salt.</i>	6	12
Steamed Greens* <i>Seasonal vegetable tossed garlic butter.</i>		15
Garden Salad <i>Mixed leaf salad, roma tomatoes, cucumber, spanish onion with a garlic & herb dressing.</i>	6	12
Insalata Caprese <i>Fresh tomatoes, buffalo mozzarella, red onion, picked basil leaves drizzled with olive oil & balsamic reduction.</i>	8	16
Rocket, Parmesan Salad <i>Tossed through balsamic dressing.</i>	6	12
Beer Battered Fries with Rosemary Salt <i>Served with aioli.</i>	8	16
Sweet Potato Fries with Rosemary Salt <i>Served with sour cream.*</i>	8	16
House made Polenta chips <i>Served with sweet chilli.</i>	8	16
Pickled Vegetables	8	16
Truffle Mash Potato single serve	10	
Roasted Carrots single serve	8	

CAFÉ

Short Black	3.5
Macchiato	3.8
Long Black	3.8
Cappuccino	4
Flat White	4
Mocha	4.5
Hot Chocolate	4
Latté	4.5
Caramel Latté	5
Vanilla Latté	5
Chai Latté	5
Vienna	5
Affogato	8
Affogato with Frangelico	12

TEAS

Green	4
English Breakfast	4
Earl Grey	4
Chamomile	4
Irish Breakfast	4
Peppermint	4

LIQUEUR CAFÉ

Mexican Marshmallow Mocha <i>Kahlua with double shot espresso, hot chocolate & marshmallows.</i>	13
B52 with Espresso <i>Baileys, kahlua, grand marnier topped with cream with double shot espresso.</i>	13
Jamaican Coffee <i>Tia maria, double shot espresso, topped with cream.</i>	13
Galliano Hot Shot <i>Short black with galliano & a shot of cream.</i>	8.5
Irish Coffee <i>Irish whisky with double shot espresso topped with cream.</i>	13
Café Romano <i>Short black with black sambucca.</i>	8.5

JUICES

Italian Water Still 500ml	5
Italian Water Sparkling 500ml	5
Sparkling Mineral Water 1ltr	8
Chinotto	4.5
Limonata	4.5
All Juices	4
<i>apple</i>	<i>tomato</i>
<i>cranberry</i>	<i>guava nectar</i>
<i>mango nectar</i>	<i>orange</i> <i>pineapple</i>

~ we are pleased to cater for any dietary restrictions please ask our staff ~

~ ask staff for daily specials ~

DOLCE

Chocolate Macadamia Brownie - <i>Gluten Free</i> Chocolate & macadamia brownie served with vanilla bean gelato - chocolate ganache. Topped with white chocolate praline.	16
Peanut Semi Freddo Caramel sauce, chocolate mousse & walnut praline.	17
Italian Ricotta Cinnamon Doughnuts Little balls of heaven served with chocolate dipping sauce.	17
Tiramisu Combination of mascarpone cheese, cream & eggs layered with chocolate & liquor soaked sponge dusted with cocoa served with mocha anglaise.	17
Vanilla Crème Brulee - <i>Gluten Free</i> Soft creamy chilled vanilla custard with a caramelised sugar top served with a biscuit. This is not gluten free please ask your waitperson to remove the biscotti biscuit.	16

Baileys Panna Cotta - <i>Gluten Free</i> A traditional Italian milk pudding made with baileys liquor & served with butterscotch sauce & a praline dust.	16
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Sticky Date Pudding With a butterscotch sauce & vanilla bean gelato.	17
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Gelato: lemon sorbet mango sorbet hazelnut vanilla chocolate strawberry	3 scoops for 12
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please check our specials sheet for other amazing flavours!!

all meals are subject to market availability & include GST

10% surcharge for public holidays

Bills CANNOT be split

\$3 Cakeage fee

PRIMI PIATTI

Oysters ½ Dozen 18 → 1 Dozen 30 Natural served with fresh lemon & Our famous seafood sauce - <i>Gluten Free</i>	
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Kilpatrick lightly grilled with bacon & Trevi's special sauce - *Gluten Free*

Bloody Mary served with a bloody mary Shot of tomato juice & vodka

Champagne Mornay in a champagne Mornay sauce - *Gluten Free*

Salumi Platter* - can be *Gluten Free* omit bread 14pp
Selection of cured meats supresa salami, beef bresaola, provolone cheese, pickle vegetables served with crispy italian bread, olives & chefs relish.

Garlic Prawns* - can be *Gluten Free* omit bread 25
Peeled prawns sautéed in a garlic tomato sauce served with bread ~ add chilli ask Chef.

Bresaola al Carpaccio - *Gluten Free* 17
With pickled gherkins & onion - aioli, rocket & fresh parmesan cheese.

Cauliflower Arancini - *Vegetarian* each ball 5
Caramelized garlic with cauliflower & feta risotto balls - served with a semi dried tomato salsa.

*Traces of Garlic

Fondue ai Quattro Formaggi - *Vegetarian* 15
Provolone, parmesan, romano cheese cooked with mascarpone, white wine & garlic - served with bread.

Duck Ravioli Entree 15 Main 30
Freshly made ravioli filled with a confit duck ragu cooked in a chestnut, orange cream sauce.

Italian Meat Balls* Entree 15 Main 30
Beef & pork meatballs cooked in a napoli sauce - served with bread.

Sweet Potatoes Fritters - *Gluten Free & Vegetarian* 14
Fresh thyme, rosemary, sage & lemon mixed with sweet potato & mascarpone cheese - lightly fried served with a fresh capsicum relish.

Fritto Misto* - can be *Gluten Free* 25
Lightly dusted calamari and prawns in sea salt, pepper & parsley freshly sliced chilli. Served with aioli.

Grilled Haloumi* - *Gluten Free & Vegetarian* 16
Grilled haloumi with a lemon pesto, spanish onion, watercress & finished with a gremolata.

Ricotta Dumplings - *Vegetarian* 15
Ricotta & parmesan cheese dumpling in a fresh napoli tomato sauce - served with bread.

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PASTA

Duck Ravioli Freshly made ravioli filled with a confit duck ragu cooked in a chestnut, orange cream sauce.	30
Trevi Rustic Beef Lasagne* Fondue, rocket & parmesan.	30
Roasted Sweet Potato & Goats Cheese Rotollo* - Vegetarian Tomato confit fondue.	28
Potato Provolone Gnocchi* Your choice of cheese fondue sauce or a traditional rich tomato napoli sauce.	28
Gnudi Gnocchi Sage burnt butter, pine nuts & spinach.	28
Gnocchi Romano* Garlic, basil & tomato napoli .	25
Lamb Ragu Parpedelle* 29 Red wine jus, rosemary, napoli.	
Prawn Linguine Chilli, fresh lime, tomatoes, snow peas in a bisque cream sauce.	30
Penne Carbonara* Penne tossed through bacon, onion, garlic & finished with egg yolk, cream & romano cheese.	26

Chicken olio Spaghetti* Garlic, chilli & parsley, olive oil - gremolata.	26
Chorizo Parpadelle* Roast capsicum, chilli & sweet capsicum jam in a creamed napoli.	28
Crab Claw olio Spaghetti Onion, parsley & bisque alio.	30
Mussel Linguine Blistered cherry tomatoes, spinach & saffron napoli.	30

Gluten Free pasta is available for celiac extra \$5

RISOTTO

Mushroom & Truffle Risotto - Gluten Free & Vegetarian Porcini, spinach & truffle cream sauce, add chicken \$5 extra.	28
Beetroot Risotto - Gluten Free & Vegetarian Feta, spinach, cream & burnt butter & macadamia.	28
Pulled Pork Risotto* - Gluten Free Pork belly, chilli, fennel, tomato & romano pecorino cheese.	28

GRANDE PASTI

Truffle Eye Fillet - Gluten Free Truffle mash, mushroom ragu, spinach & jus.	42
Seared Duck Breast - Gluten Free Vanilla beetroot puree, roasted parsnip, spinach, pistachio nuts - duck jus.	40
Lamb Rump* - Gluten Free Roast pumpkin & carrot, feta mousse, balsamic jus & fresh mint.	38
Chicken Saltimbocca - Gluten Free Ricotta, sage, prosciutto, cauliflower puree & sweet onion jam.	36
Veal Scaloppine al limone Parmesan parsley mash with a lemon beurre blanc.	38
Tuscan Pork Belly* - Gluten Free Tuscan fennel braised, rosemary chat potatoes & roast baby onions.	35
Lamb Osso Bucco* - Gluten Free Slow braised lamb in a red wine, napoli sauce with mirepoix vegetables sitting on a sweet potato mash.	36
Trevi Macadamia Chicken - Gluten Free Chard broccoli, avocado risotto, vanilla liquor - macadamia cream sauce.	36

Veal Romano* Prosciutto, basil, white wine, cream sauce with spinach & gnocchi roma.	34
Grain Salad - Gluten Free Roasted pumpkin, parsnip, quinoa, spinach & watercress with polenta chips & lemon pesto dressing.	28
Fish of the Day market price Subject to availability ~ see specials menu.	

OPTIONAL EXTRAS

Avocado	3.5
Chicken	5
Olives	3.5
Prawns(4)	8

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