

Trevi

■ RISTORANTE ■ BAR ■ LOUNGE



PRIMI PIATTI

Baked Mushrooms - <i>Gluten Free & Vegetarian</i> Filled with herb mascarpone cheese with a soy, pine nut cream sauce	16
Fondue ai Quattro Formaggi Provolone, parmesan, romano cheese cooked with mascarpone, white wine & garlic. Served with Italian crusty bread	15
Barbecued Octopus - <i>Gluten Free*</i> Grilled baby octopus in a chilli, garlic & BBQ style sauce tossed through garlic serve on a rocket, spinach salad	19
3 Cheese Arancini - <i>Vegetarian</i> 3 risotto balls crumbed with romano, provolone & parmesan cheese served with a beetroot relish	17
Zucchini fritters - <i>Gluten Free & Vegetarian*</i> Crispy zucchini fritters with fresh herbs & parmesan through. Served with aioli	17
Salumi Platter - <i>can be Gluten Free Omit Bread*</i> Selection of cured meats, provolone cheese & char-grilled vegetables served with crispy Italian bread, olives & condiments <i>Ask your waitperson about the vegetarian option</i>	25
Fritto Misto - <i>can be Gluten Free*</i> Lightly dusted calamari & prawns in sea salt, pepper & parsley freshly sliced chilli. Served with aioli	27

Oysters ½ Dozen 18 1 Dozen 30 Natural served with fresh lemon & our famous seafood sauce - <i>Gluten Free</i>

Kilpatrick lightly grilled with bacon & Trevi's special sauce - *Gluten Free*

Mornay with Chorizo dust
Oysters cooked & grilled with cheese mornay then finished off with a chorizo dust

Garlic Prawns - <i>can be Gluten Free*</i>	30
Peeled prawns sautéed in a garlic tomato sauce served with bread ~ add chilli ask Chef	

Pesto Prawns - <i>can be Gluten Free*</i>	30
Peeled prawns tossed through our freshly-made capsicum pesto sauce with a touch of cream	

*Traces of Garlic

HOT PANE

Tomato & Basil Bruschetta*	7
Garlic & Parmesan Bread	5
Herb Bread	5
Garlic Bread	5

Please ask for Gluten Free bread available \$2 extra

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

CAFÉ

Short Black	3.5
Macchiatto	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 Kahlua with double shot espresso, hot chocolate & marshmallows	13
B52 with Espresso Baileys, Kahlua, Grand Marnier topped with cream with double shot espresso	13
Jamaican Coffee Tia Maria, double shot espresso, topped with cream	13
Galliano Hot Shot Short black with Galliano & a shot of cream	8.5
Irish Coffee Irish whisky with double shot espresso topped with cream	13
Café Romano Short black with black Sambucca	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
apple	tomato
cranberry	guava nectar
mango nectar	orange
	pineapple

~ ask staff for daily specials ~

DOLCE

Chocolate Fudge Pudding 18
Served with chocolate sauce & hazelnut gelato finished off with toasted marshmallows

Italian Ricotta Cinnamon Doughnuts 17
Little balls of heaven served with chocolate dipping sauces

Tiramisu 16
Combination of mascarpone cheese, cream & eggs layered with coffee & liquor soaked sponge dusted with cocoa served with mocha anglaise

Vanilla Crème Brulee - *Gluten Free* 16
Soft creamy chilled vanilla custard with a caramelised sugar top served with a nut wafer biscotti
Biscotti is not gluten free

Sticky Date & Fig Pudding 16
A winter classic & indulgence of dates & figs married together to form this beautiful pudding for winter. Served with butterscotch sauce & mascarpone & fig gelato

Trevi Crêpe Orange 17
This beautiful dessert consisting of a warm crêpe with beurre suzette, a sauce of caramelized sugar & butter, with orange segments, zest & cointreau liqueur. Finished with shaved coconut & vanilla bean gelato

Gelato: 3 scoops for 12
lemon sorbet
mango sorbet
hazelnut
vanilla
chocolate
strawberry

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

PASTA

Pulled Beef & Potato Gnocchi infused with Provolone Cheese* 27
Freshly made potato gnocchi tossed with slow cooked pulled beef, chunky tomato confit, fresh basil & garlic finished with fresh parmesan & buffalo mozzarella cheese

Roasted Sweet Potato & Goat's Cheese Rotollo Vegetarian* 26
Roasted sweet potato & goat's cheese rolled in sheets of fresh pasta. Served with a fresh tomato fondue sauce. Finished with a walnut crumble & sweet potato shavings

Gnocchi Romano Bolognese* 26
Pot cooked & set semolina gnocchi disk, with parmesan cheese with bolognese sauce

Spaghetti Pasta with Chorizo, Coppa* 28
Spaghetti tossed through beautiful made chorizo, coppa & tomato napoli sauce finished with capsicum pesto & a touch of cream

Linguine Reef Style* 39
Prawns, scallops, fresh fish, mussels & garlic in a tomato napoli sauce. Sauce tossed through linguine
~ Ask your waitperson if you would prefer cream

Duck Ravioli* 30
Freshly made ravioli filled with a duck confit cooked in a orange & cream sauce, with roasted chestnuts

Chicken Parpedelle* 27
Sautéed chicken, capsicum, white wine, cream sauce finished with a semi-dried tomato pesto tossed through ribbons of zucchini & parpedelle pasta

Prawn & Scallop Casarecce Pasta* 34
Prawns, scallops tossed through freshly roasted capsicum & chilli, casarecce pasta in a bisque pink sauce with a touch of cream

*Traces of Garlic

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RISOTTO & SALAD

Italian Style Paella* - <i>Gluten Free</i>	32
Chicken sautéed with cumin, chilli then tossed through chorizo, prawns, mussels, onions & tomato with a touch of saffron to make our Italian style paella enjoy!!	
Chicken & Mushroom Risotto*	29
<i>Can be Gluten Free & Vegetarian</i> Wild mushrooms, truffle & chicken tossed through aborio rice in a white wine cream sauce	

OPTIONAL EXTRAS

Avocado	3.5
Chicken	5
Olives	3.5
Prawns(4)	8

*Traces of Garlic

Please ask for Gluten Free bread

GRANDE PASTI

Trevi Lamb Rump* - <i>Gluten Free</i>	38
Tender Lamb Rump marinated in garlic rosemary, balsamic with roasted pumpkin, Dutch carrots, braised shallots, and mint salsa jus	
Veal Romano*	34
Pan-fried escalope of veal in prosciutto, basil, white wine & cream sauce served with spinach & gnocchi roma	
Tuscan Pork Belly* - <i>Gluten Free</i>	35
Roasted pork belly cooked on the bone, marinated in our chefs tuscan flavours of fennel, rosemary, garlic & tomato napoli with a touch of chilli sauce served with smashed herb chat potatoes	
Decostruzione di Pollo di Trevi	35
Trevi's popular chicken & macadamia nut risotto deconstructed chicken breast filled with a avocado risotto & served with cream, macadamia nut & vanilla galliano sauce, with broccolini & sweet potato purée	
Pork Cutlet a la Apricot	39
Seared pork cutlet sitting on sweet potato purée, chat potatoes & a walnut crumb finished off with an apricot sauce	
Slow Cooked Beef* - <i>Gluten Free can be lactose free</i>	34
Slow cooked beef oyster blade rubbed in house dried herbs served on, crispy potatoes finished with brandy mushroom cream sauce	

Lamb Shank Osso Bucco*	35
Slow braised lamb shank in a red wine napoli sauce with mirepoix vegetables sitting on a mash potato	
Sicilian Seafood Stew*	40
Tender pieces of fish, mussels, prawns, scallops octopus in a creamy bouillabaisse & napoli sauce with fresh parsley served with crusty bread	
Fillet of Beef with Capsicum relish - <i>Gluten Free No Garlic</i>	40
Succulent eye fillet grilled topped with a capsicum relish sitting on warm potato salad, paprika cream sauce	
Mediterranean Halloumi Stack* - <i>Gluten Free & Vegetarian</i>	26
Char-grilled zucchini, eggplant & capsicum with tomato, spanish onion & spinach. pan seared halloumi. Finished off with balsamic reduction & extra virgin olive oil	
Pollo Cacciatore - <i>Gluten Free</i>	34
An Italian classic of breast chicken seared topped with a cacciatore sauce, tomato, mushrooms capsicum, olives, Spanish onion, finish off with fresh herbs sitting on a potato mash	
Mushroom Stack* - <i>can be Vegan</i>	26
Layers of mushroom, feta, capsicum & pumpkin – sitting on a beetroot mash finished off with sweet potato shavings	
Fish of the Day	market price
<i>subject to availability ~ see specials menu</i>	

CONTORNI

	Single	Share
Crispy Potatoes	6	12
Roasted chat potatoes with rosemary & sea salt		
Chef selection of Seasonal Vegetable*	15	
Seasonal vegetable tossed garlic butter		
Garden Salad	6	12
Mixed leaf salad, roma tomatoes, cucumber, Spanish onion with a garlic & herb dressing		
Insalata Caprese	8	16
Fresh tomatoes, buffalo mozzarella, red onion, picked basil leaves drizzled with olive oil & balsamic reduction		
Italian Salad	8	16
Buffalo mozzarella, tomatoes, cucumber, mixed leaf lettuce & olives with a balsamic dressing		
Rocket, Parmesan & Pear Salad	16	
Tossed through balsamic dressing		
Beer Battered Fries	8	16
With rosemary salt served with tomato sauce		
Sweet Potato Fries	8	16
With rosemary salt served with aioli *		

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