

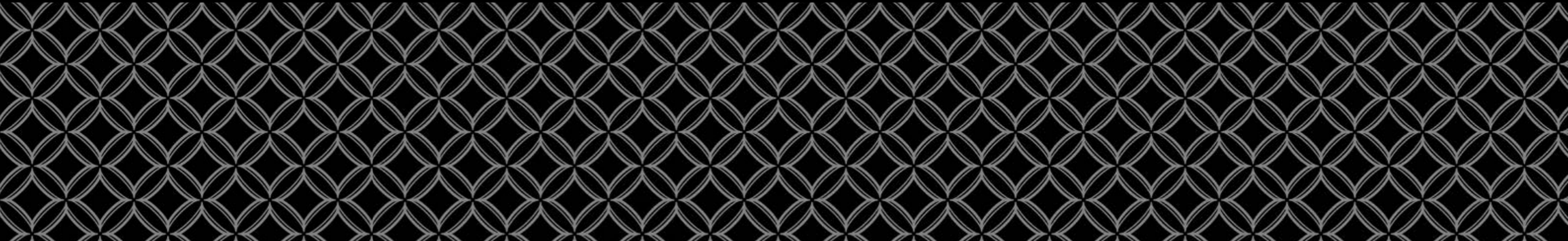
Trevi

■ 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
Dip Platter Chef's trio selections with bread.	8

please ask for Gluten Free bread available \$2 extra

Dear dinners all of our Gnocchi, Ravioli, Sauces, Jams are made in-house.

Please alert our wait staff of any allergies as there are traces of Chilli, Garlic & Onion

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

CONTORNI

	Single Share	
Crispy Potatoes <i>Roasted chat potatoes with rosemary & sea salt.</i>	6	12
Mixed Vegetables <i>Seasonal vegetables 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
Balsamic Roasted Beetroot	10	
Pickled Vegetables	8	
Truffle Mash Potato single serve	10	

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>

~ ask staff for daily specials ~

DOLCE

Chocolate Brownie Sundae 15

Vanilla bean gelato with chunky brownie bits with a rich callebaut chocolate sauce, sugar toasted walnuts & fresh strawberries. Omit gelato & have with cream - Gluten Free

White Chocolate, Raspberry & Pistachio Semmi Freddo 17

With a raspberry coulis.

Tiramisu 17

Layers of sponge soaked in coffee in a mascarpone cream cheese sabayon marsala cream sprinkled with chocolate.

Vanilla Crème Brulee - Gluten Free 15

Soft creamy chilled vanilla custard with a caramelised sugar top served with a biscuit.

(Biscotti this is not gluten free tell your waitperson to take it off dessert if you are gluten free)

Baileys Panna Cotta - Gluten Free 17

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

Strawberry Charlotte 17

Layers of sponge fingers in strawberry liquor cream - layered cake. With white chocolate ganache, fresh strawberries & strawberries coulis.

Gelato: 3 scoops for 12

lemon sorbet
mango sorbet
hazelnut
vanilla
chocolate
strawberry
salted caramel

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 20 → 1 Dozen 35

Natural served with fresh lemon & Our famous seafood sauce. - Gluten Free

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

Salsa Verde Oysters fresh oysters topped with this fresh sauce of herbs, onion & vinegar topped with a touch of parmesan cheese. - Gluten Free

Salumi Platter* - can be Gluten Free omit bread 16pp

Selection of cured Meats, Provolone cheese & pickle vegetables served with crispy Italian bread, olives & chefs relish.

Garlic King Prawns* - can be Gluten Free omit bread 25

Peeled prawns sautéed in a garlic tomato sauce. ~ add chilli ask Chef. Bread on request.

Capsicum King Prawns - Gluten Free 25

Peeled prawns cooked in white wine, capsicum cream sauce. Bread on request.

Semi dried Tomato

Arancini - Vegetarian \$5 per ball

Semi dried tomato, oregano & provolone cheese served on a salsa verde.

*Traces of garlic

Duck Ravioli Entree 15 Main 30

Freshly made ravioli filled with a confit duck ragu cooked in a chestnut, orange cream sauce.

Crumbed Scallops 22

Four lightly crumbed scallops on a lemon pearl barley, onion & parsley salad – finished with a jalapeño aioli.

Portobello Mushroom Stack 15

Herb roasted portobello mushroom sitting on pumpkin puree, with roasted beetroot, crumbled feta. Finished with a dizzle of salsa verde.

Fritto Misto* - Gluten Free 25

Lightly dusted calamari & prawns in sea salt, pepper & parsley freshly sliced chilli. Served with aioli.

Grilled Halloumi* - Gluten Free & Vegetarian 16

Grilled halloumi with a capsicum jam & rocket salad. .

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PASTA

Duck Ravioli	30
<i>Freshly made ravioli filled with a confit duck ragu cooked in a chestnut, orange cream sauce.</i>	
Prosciutto, Sage Gnocchi	28
<i>Prosciutto, onion & pine nuts lightly fried in a sage butter, tossed through gnocchi & finished off spinach & parmesan cheese.</i>	
Bolognese Romano Gnocchi*	26
<i>Traditional beef bolognese.</i>	
Marinara Linguine*	38
<i>A fresh mix of mussels, scallops, prawns, squid & fish of the day fried with parsley & garlic cooked in a rich white wine & tomato Napoli sauce.</i>	
Lamb Ragu Gnocchi*	28
<i>12 hour lamb shoulder, braised in red wine, garlic, rosemary & tomato Napoli sauce.</i>	
Prawn Linguine	30
<i>Chilli, fresh lime, tomatoes, snow peas in a bisque cream sauce.</i>	
Chicken Truffle Penne*	28
<i>Tender chicken breast sautéed with prosciutto, garlic cooked in a white wine, truffle cream sauce.</i>	
Chorizo Spaghetti*	26
<i>Mild Chorizo sautéed with onion, chilli, garlic then cooked in a cream sauce finished with our in house made capsicum jam.</i>	

Crab Claw olio Spaghetti	28
<i>Steamed crab claw meat sautéed in olive oil with parsley fresh tomato & bisque tossed through spaghetti.</i>	
Penne Carbonara*	26
<i>Penne tossed through bacon, onion, garlic & finished with egg yolk, cream & romano cheese, parsley.</i>	
Scallop Gnocchi	30
<i>Scallop's sautéed with chilli & roasted capsicum cooked in a bisque cream sauce.</i>	
<i>Gluten Free pasta is available for celiac 5 extra</i>	

RISOTTO

Mushroom & Truffle Risotto	28
<i>- Gluten Free & Vegetarian</i>	
<i>Trio of mushrooms, spinach & truffle cream sauce.</i>	
<i>Add chicken 5 extra</i>	
Pumpkin Risotto -Vegetarian	28
<i>Baked pumpkin with pearl barley tossed through aborio rice finished with crumbled goat's cheese.</i>	
Prosciutto & Pea Risotto* - Gluten Free	28
<i>Sautéed prosciutto, onion & garlic cooked in a creamy vegetable broth tossed through aborio rice finished with peas & parmesan cheese.</i>	
<i>*Traces of garlic</i>	

GRANDE PASTI

Truffle Eye Fillet - Gluten Free	42
<i>Truffle mash, mushroom ragu, spinach & jus.</i>	
Duck a la Orange* - Gluten Free	40
<i>Seared duck breast served with duck fat roasted Dutch carrot, celeriac puree & an orange rum jus.</i>	
Lamb Rump* - Gluten Free	38
<i>Rosemary & garlic marinated lamb rump, sitting on a silky pumpkin puree with balsamic mint butter. Braised leeks with feta mouse & jus.</i>	
Veal Scaloppine al limone	36
<i>Crumbed veal fried served with green beans, potato parsley salad sitting on lemon beurre blanc.</i>	
Tuscan Pork Belly* - Gluten Free	35
<i>Tuscan fennel braised, rosemary chat potatoes, roast baby onions.</i>	
Veal Marsala* - Gluten Free	36
<i>Pan seared veal medallions in a marsala jus served with a medley of potatoes & carrots in a chestnut butter.</i>	
Trevi Macadamia Chicken - Gluten Free	36
<i>Breast chicken stuffed with a avocado risotto with a sweet vanilla liquor cream sauce served with chard broccoli – please allow up to 30 minutes for this amazing dish.</i>	
Pork Fillet	36
<i>Grilled pork fillet sitting on a pearl barley salad with a pea puree finished with a porcini jus & prosciutto cubits.</i>	

Chicken Funghi* - Gluten Free	35
<i>Creamy garlic & mushroom sauce with chat potatoes.</i>	
Veal Romano*	36
<i>Pan fried medallions prosciutto in white wine cream sauce served with spinach & gnocchi romano.</i>	
Fish of the Day	market price
<i>Subject to availability ~ see specials menu.</i>	

SUMMER SALAD

Beetroot, Macadamia Salad - Gluten Free	22
<i>Roasted beetroot tossed through rocket, balsamic dressing & feta – finished with butter roasted macadamia nuts.</i>	
Baked Pumpkin Pesto Salad	22
<i>Baked pumpkin tossed through baby spinach, pearl cous cous & pinenuts dressed with pesto.</i>	
Chilli Lime Roasted Capsicum Salad	22
<i>Roasted capsicum, semi dried tomatoes, pearl barley, & mesclun leaves with a chilli lime dressing.</i>	

OPTIONAL EXTRAS

Chicken	5	Haloumi	5
Lamb	7	Prawns (4)	10
Pork Belly	6	Olives	3.5
Chorizo	5	Avocado	3.5

**Traces of garlic
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