

Trevi

■ RISTORANTE ■ BAR ■ LOUNGE



PRIMI PIATTI

Truffle Mascarpone Arancin - Vegetarian	each ball	5
Beautiful rice balls stuffed with truffle mushroom, served with a basil pesto & finished with pinenuts.		
Baked Mushrooms - Vegetarian		16
Filled with herb mascarpone cheese with a soy, pinenut cream sauce		
Duck Ravioli	Entree 15 Main	30
Freshly made ravioli filled with a duck confit cooked in a orange & cream sauce, roasted chestnuts		
Sweet Potatoes Fritters* - Gluten Free & Vegetarian		15
Fresh thyme, rosemary, sage & lemon mixed with sweet potato & mascarpone cheese - lightly fried served with a fresh capsicum relish		
Barbecued Octopus* - Gluten Free		19
Grilled baby octopus in a chilli, garlic & BBQ style sauce tossed through garlic serve on a rocket, spinach salad		
Salumi Platter** - can be Gluten Free omit bread		25
Selection of cured meats, provolone cheese & char grilled vegetables served with crispy Italian bread, olives & condiments		
<i>Ask your waitperson about the veggie option</i>		
Garlic Prawns* - can be Gluten Free		30
Peeled prawns sautéed in a garlic tomato sauce served with bread ~ add chilli ask Chef		

Oysters ½ Dozen 18 -1 Dozen 30
Natural served with fresh lemon & our famous seafood sauce - *Gluten Free*

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

Limoncello Vinaigrette natural oysters served with a in house made. Limoncello vinaigrette - *Gluten Free*

Fritto Misto* - can be Gluten Free 27
 Lightly dusted calamari & prawns in sea salt, pepper & parsley freshly sliced chilli. Served with aioli

Avocado Lime Prawns* - Gluten Free 30
 Peeled Prawns tossed through Spanish onion, zucchini ribbons, avocado & dressed with lime

*Traces of Garlic

HOT PANE

Tomato & Basil Bruschetta*	7
Herb Bread	5
Garlic & Parmesan Bread	6
Garlic Bread	5

Please ask for *Gluten Free bread* available \$2 extra

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

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

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

~ ask staff for daily specials ~

DOLCE

Chocolate Brownie Sundae 17
Chocolate & macadamia brownie served with vanilla gelato – chocolate ganache. Topped with nut praline

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

Tiramisu 17
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
This is not gluten free tell your waitperson to take it off dessert if you are gluten free

Baileys Panna Cotta - Gluten Free 16
A traditional Italian milk pudding made with baileys liquor & served with butterscotch sauce & a praline dust

Strawberry Layered Cake 17
Layers of sponge, strawberry coulis, mascarpone cream cheese & white chocolate ganache
Finished with a strawberry coulis

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

Spiced Pulled Chicken Gnocchi* 29
alio (olive oil based)
Pulled spicy chicken tossed through freshly made potato gnocchi in a chilli basil oil, finished off with pecorino cheese & baby spinach

Pulled Beef Parpedelle* 27
Freshly made parpedelle pasta tossed with slow cooked pulled beef, chunky tomato confit, fresh basil & garlic finished with fresh parmesan & buffalo mozzarella cheese

Roasted Sweet Potato & Goats Cheese Rotollo* -Vegetarian 28
Roasted sweet potato & goats cheese rolled in sheets of fresh pasta.
Served with a fresh tomato fondue sauce. Finished with a walnut crumble & sweet potato shavings

Gnocchi Romano Mediterranean Veggies* 26
Pot cooked & set semolina gnocchi disk, with parmesan cheese with grilled eggplant, zucchini, spanish onion, capsicum & confit tomato

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

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

Crab Claw olio Spaghetti* 30
Crab claw meat sautéed in confit tomato, oil then tossed through angel pasta, finished with parsley, fresh tomato & touch of bisque (bisque is a seafood stock)

Penne Carbonara* 26
Penne tossed through bacon, onion, garlic & finished with egg yolk, cream & romano cheese

Chicken Parpedelle* 28
Sautéed chicken, capsicum, white wine, cream sauce finished with a semidried tomato pesto tossed through ribbons of zucchini & parpedelle pasta

*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!!	
Mushroom & Truffle Risotto* - <i>Gluten Free & Vegetarian</i>	28
Mushrooms, porcini, portobello, spinach & truffle tossed through aborio rice in a garlic, white wine cream sauce - add chicken \$5 extra	
Beetroot Macadamia Risotto* - <i>Gluten Free & Vegetarian</i>	28
Sautéed of onion, garlic, beetroot & oregano deglazed of white wine, tossed through aborio rice. Finished with macadamia nuts, spinach & feta cheese	
Pesto Chicken Salad*	26
Pesto grilled chicken with a pearl cous cous, rocket & pumpkin dressed with a confit of tomato oil	
Crispy Chicken Salad	26
Radicchio, fried noodles, beans & snow peas tossed through crispy chicken finished with sesame seeds	
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	

GRANDE PASTI

Trevi Lamb* - <i>Gluten Free</i>	38
Tender lamb sitting on smashed crispy potatoes, roasted pumpkin & our Trevi beetroot relish finished off with roasted herb fetta & onion mint balsamic salsa	
Sticky Beef - <i>Gluten Free</i>	35
Beef Slow cooked in a balsamic & eschalots glaze- served with cream corn mash & dutch carrots	
Veal Romano*	35
Pan-fried escalope of veal in prosciutto, basil, white wine & cream sauce served with spinach & gnocchi Roma	
Chicken Breast* - <i>Gluten Free</i>	35
Grilled chicken breast cooked in a prosciutto, sage, semi dried tomato cream. Sauce on a mash potato & broccolini	
Veal Scaloppine al limone	35
Lightly crumbed veal – pan fried in a white wine & lemon butter sauce, served with a sweet potato puree & chat potatoes	
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 puree	

Scotch Fillet	39
With a sweet potato & blue cheese gratin finished with a marsala, caramelized onion jus & fried kale	

Fillet Mignon	40
Succulent eye fillet served with a cheesy mash potato, roasted portobello mushroom, spinach, jus then topped with bacon	

Mushroom Stack* - <i>can be Vegan</i>	28
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>	

OPTIONAL EXTRAS

Avocado	3.5
Chicken	5
Olives	3.5
Prawns(4)	8

*Traces of Garlic

Please ask for Gluten Free bread

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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