

# Trevi

■ RISTORANTE ■ BAR ■ LOUNGE

## Valentine's Day

– Dine for \$70 per person – All Valentine's Ladies receive a gift –

### PRIMO

- **Semi dried & Fetta Ravioli** Vegetarian freshly made ravioli filled with semi dried tomatoes fetta, ricotta & pine nuts finished off with a creamy wine sauce & semi dried tomatoes
  - **½ Doz Natural Oysters** Gluten Free with fresh lemon & our famous seafood sauce
    - **Baked Mushrooms** Gluten Free & Vegetarian Filled with herb mascarpone cheese with a soy pine nut cream sauce
- **Arancini** Beef bolognese & cheese crumbed rice balls served beef sauce finished with parmesan cheese

### SECONDI

- **Roasted Sweet Potato & Goats cheese Rotollo** Vegetarian\*  
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
- **Trevi Lamb** Gluten Free Tender lamb sitting on smashed crispy potatoes, roasted pumpkin & our Trevi beetroot relish finished off with roasted herb fetta & onion mint balsamic salsa
- **Tuscan Pork Belly** Gluten Free marinated pork belly in Tuscan flavours of fennel, rosemary & garlic with a touch of chilli. Served with smashed herb chats potatoes
- **Salmon Fillet** Gluten Free Served with a kifla potato salad; dill, shallots, red onion & seeded mustard finished with water cress
- **Chicken Breast** Gluten Free Grilled chicken breast cooked in a prosciutto, sage, semi dried tomato cream. Sauce on a mash potato & broccolini
  - **Asian Inspired Crab Salad**  
Beautiful fresh crab tossed through mescalun mixed lettuce, rice noodles with sprouts & coriander finished with a sweet soy

### DOLCE

- **Vanilla Crème Brulee** Gluten Free soft creamy chilled vanilla custard with a caramelised sugar on top served with a biscotti - take off biscotti for Gluten Free option
- **Toblerone Flavoured Panna Cotta** Gluten Free served with a honeycomb & chocolate ganache
  - **Chocolate Brownie** Chocolate & macadamia brownie served with vanilla gelato, chocolate ganache, topped with nut praline
- **Midori Spice Cheese Cake** Coconut biscuit bottom, midori jelly & a coconut cheese filling
- **Strawberry Layered Cake** Layers of sponge, strawberry coulis, mascarpone cream cheese & white chocolate ganache. Finished with a strawberry coulis

### SIDE ORDERS

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|---|-------------------------------|
| ■ Crisp Garlic & Rosemary Potatoes \$10 | ■ Rocket & Pear Salad \$15    |
| ■ Mixed Vegetables \$12                 | ■ Garlic or Herb Bread \$5    |
| ■ Garden Salad \$12                     | ■ Garlic & Parmesan Bread \$5 |
|   | ■ Bruschettas \$7             |

For People  
with good  
taste

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