

# Trevi

■ RISTORANTE ■ BAR ■ LOUNGE

## Valentine's Day

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

### PRIMO

- **Semi-dried & Provolone Cheese Arancini** Vegetarian semi-dried tomato, oregano, provolone & mozzarella cheese served on salsa verdi.
- **Baked Mushroom** Gluten Free herb baked portobello mushroom on a pumpkin puree, stacked with seared beetroot, spinach & feta.
- **Duck Ravioli** Freshly made ravioli filled with a confit duck ragu cooked in a chestnut orange cream sauce.
- **Lemon Pepper & Sea Salt Calamari**  
Gluten Free tossed though shallots on a salad of mixed leaf with aioli.
- **Haloumi Salad** Vegetarian & Gluten Free grilled haloumi with a capsicum jam & rocket salad.
- **Salt & Pepper Calamari** Gluten Free lightly dusted calamari in a sea salt, pepper & parsley, freshly sliced chilli-served with aioli.

### SECONDI

- **Trevi Lamb** Gluten Free balsamic & rosemary marinated lamb, cooked, confit mint butter braised leeks, sitting roasted pumpkin puree & danish fetta mouse & jus.
- **Tuscan Pork Belly** Gluten Free marinated pork belly in Tuscan flavours of fennel, rosemary & garlic with a touch of chilli. Served with rosemary chats potatoes & roasted baby onions.
- **Barramundi fillet** Gluten Free pan seared barramundi fillet & zucchini cooked in a white wine butter. Served on lemon pea puree & pearl barley.
- **Lamb Ragu Gnocchi** 12 hour lamb shoulder, braised in a red wine, garlic, rosemary & napoli.
- **Chicken Roulade** Gluten Free chicken breast stuffed with semi-dried tomatoes & ricotta, wrapped in prosciutto. Served with herb potato mash.
- **Prawn Linguine** Fresh chilli, lime, tomatoes, snow peas in a bisque cream sauce.

### 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.*
- **Baileys Panna Cotta** Gluten Free served with a butterscotch sauce, praline dust.
- **Choc Brownie Sundae** with vanilla gelato, chunky brownie bits with a rich callebaut chocolate ganache & walnuts and strawberry
- **Strawberry Layered Cake Charlotte** layers of sponge, strawberry coulis, mascarpone cream cheese & white chocolate ganache. Finished with a strawberry coulis.

### SIDE ORDERS

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

For People  
with good  
taste

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