

# Trevi

■ RISTORANTE ■ BAR ■ LOUNGE



## PRIMI PIATTI SHARE ENTREE

<b>Mediterranean Halloumi Stack</b> - <i>Gluten Free &amp; Vegetarian</i>	18
Char grilled zucchini, eggplant & capsicum with tomato, spanish onion & Pan seared halloumi. Finished off with balsamic reduction & extra virgin olive oil	
<b>Barbecued Octopus</b> - <i>Gluten Free</i>	19
Grilled baby octopus in a chilli, garlic & BBQ style sauce tossed through garlic serve on a rocket, spinach & tomato salad	
<b>Zucchini Fritters</b> - <i>Gluten Free &amp; Vegetarian</i>	17
Crispy zucchini fritters with fresh herbs & parmesan through. served with aioli	
<b>Salumi Platter</b> - <i>can be Gluten Free Omit Bread</i>	25
Selection of cured meats, bocconcini & char grilled vegetables served with crispy Italian bread, olives & condiments. <i>Ask your waitperson about the vegetarian option</i>	
<b>Oysters</b> ½ Dozen 18    1 Dozen 30	
<b>Natural</b> served with fresh lemon & our famous seafood sauce - <i>Gluten Free</i>	
<b>Kilpatrick</b> lightly grilled with bacon & Trevi's special sauce - <i>Gluten Free</i>	
<b>Fresh Oysters</b> with cucumber, spanish onion & red wine vinaigrette - <i>Gluten Free</i>	

## PRIMI PIATTI

<b>Fritto Misto</b> - <i>can be Gluten Free</i>	25
Lightly dusted calamari & prawns in sea salt, lemon pepper, parsley freshly sliced chilli & spanish onion served with aioli	
<b>Garlic Prawns</b> - <i>can be Gluten Free</i>	22
Peeled prawns sautéed in a garlic tomato sauce served with bread → <i>add chilli ask Chef</i>	
<b>Sundried Tomatoes &amp; Provolone Cheese Arancini</b> - <i>Vegetarian</i>	17
3 Risotto balls crumbed with sundried tomato, provolone & parmesan cheese served with a salsa verdi	

## HOT PANE

<b>Tomato &amp; Basil Bruschetta</b>	7
<b>Garlic &amp; Parmesan Bread</b>	5
<b>Herb Bread</b>	5
<b>Garlic Bread</b>	5

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

## CAFÉ

<b>Short Black</b>	3.5
<b>Macchiatto</b>	3.8
<b>Long Black</b>	3.8
<b>Cappuccino</b>	4
<b>Flat White</b>	4
<b>Mocha</b>	4.5
<b>Hot Chocolate</b>	4
<b>Latté</b>	4.5
<b>Caramel Latté</b>	5
<b>Vanilla Latté</b>	5
<b>Chai Latté</b>	5
<b>Vienna</b>	5
<b>Affogato</b>	8
<b>Affogato with Frangelico</b>	12

## TEAS

<b>Green</b>	4
<b>English Breakfast</b>	4
<b>Earl Grey</b>	4
<b>Chamomile</b>	4
<b>Irish Breakfast</b>	4
<b>Peppermint</b>	4

## LIQUEUR CAFÉ

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

## JUICES

<b>Italian Water Still</b> 500ml	5
<b>Italian Water Sparkling</b> 500ml	5
<b>Sparkling Mineral Water</b> 1ltr	8
<b>Chinotto</b>	4.5
<b>Limonata</b>	4.5
<b>All Juices</b>	4
apple	tomato
cranberry	guava nectar
mango nectar	orange
	pineapple

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~ ask staff for daily specials ~

## DOLCE

<b>White Chocolate</b>	
<b>Honey Comb Layered Cake</b>	18
Layers of vanilla & white chocolate sponge in between sweet ricotta, honey comb & white chocolate gnash. Served with a milk chocolate gnash & honeycomb	
<b>Italian Ricotta Cinnamon Doughnuts</b>	16
Little balls of heaven served with salted caramel sauce	
<b>Tiramisu</b>	16
Combination of mascarpone cheese, cream & eggs layered with coffee & liquor soaked sponge dusted with cocoa served with mocha anglaise	
<b>Vanilla Crème Brulee</b> - <i>Gluten Free</i>	16
Soft creamy chilled vanilla custard with a caramelised sugar top served with a nut wafer biscotti <i>Ask your waitperson to take it off nut wafer biscotti if you are gluten free</i>	
<b>Piatto di Formaggi</b> - <i>For 2 People</i>	22
A selection of cheeses served with crackers fresh fruit & nuts	

<b>Peanut &amp; Chocolate Semifreddo</b> - <i>Gluten Free</i>	17
A beautiful semi frozen ice cream with chocolate & house made peanut butter. Garnished with caramel pop corn (Trevi's take on snickers)	

<b>Strawberry Etons Mess</b> - <i>Gluten Free</i>	15
Layers of meringue with strawberry coulis then topped with chantilly cream & chocolate shavings	

<b>Gelato:</b>	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

<b>Pulled Beef &amp; Potato Gnocchi infused with Provolone Cheese*</b>	27
Freshly made potato gnocchi tossed with slow cooked pulled beef, napoli sauce, fresh basil & garlic finished with fresh parmesan & provolone cheese, basil crisps	

<b>Pumpkin &amp; Ricotta Rotollo*</b> - <i>Vegetarian</i>	26
Roasted pumpkin rolled in sheets of fresh pasta. Cooked served with a fresh tomato confit sauce	

<b>Gnocchi Romano*</b>	26
<i>- Gluten Free &amp; Vegetarian</i>	
Pot cooked & set semolina gnocchi disk, with parmesan cheese on a bed of tomato napolitana	

<b>Ali olio De Pollo Garlic &amp; Chilli Spaghetti*</b>	26
Chicken tossed in garlic & chilli sauce finished with a herb, parmesan gremolata	

<b>Linguine Reef Style*</b>	36
Prawns, scallops, fresh fish, mussels & clams, garlic in a tomato napoli sauce. Sauce tossed through linguine ~ Ask your waitperson if you would prefer cream	

<b>Duck Ravioli*</b>	29
Freshly made ravioli filled with a duck confit cooked in a orange & cream sauce, with roasted chestnuts	

<b>Chicken Parpedelle*</b>	27
Sautéed chicken, capsicum, white wine, cream sauce finished with a semidried tomato pesto tossed through ribbons of zucchini & parpedelle pasta	

<b>Casarecce Puttanesca*</b>	25
Fresh clean flavours of capers, garlic, onion & anchovies brought together with white wine finished in an extra virgin olive oil & rich napolitana sauce	

<b>Prawn &amp; Scallop Gnudi Gnocchi*</b>	30
Prawns, scallops tossed through freshly roasted capsicum & chilli, ricotta gnudi gnocchi in a bisque pink sauce with a touch of cream	

\*Traces of Garlic

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## RISOTTO & SALAD

**Italian Style Paella\*** - *Gluten Free* 28  
Chicken sautéed with chilli then tossed through chorizo, prawns, mussels, onions & tomato with a touch of saffron to make our Italian style paella enjoy!!

**Chicken & Mushroom Risotto\*** 28  
*Can be Gluten Free & Vegetarian*  
Wild mushrooms, truffle & chicken tossed through aborio rice in a white wine cream sauce

**Lamb Salad with Pearl Cous Cous** 28  
Marinated grilled lamb loin sitting on pearl cous cous, cucumber, mint, coriander & fresh greek yoghurt

**Herb Chicken Breast Salad** 28  
Grilled herb chicken sitting on bed of rocket salad with house dried tomatoes & shaved parmesan finished. With balsamic reduction & basil oil

**Roasted Pumpkin Salad** 26  
Roasted pumpkin tossed through danish feta, rocket salad, in house made beetroot relish, pearl cous cous & roasted walnuts finished with a white wine balsamic reduction  
*Add chicken \$5 extra*

### OPTIONAL EXTRAS

Avocado 3.5  
Chicken 5  
Olives 3.5  
Prawns(4) 6

## GRANDE PASTI

**Trevi Lamb Cutlets\*** - *Gluten Free* 39  
Tender lamb cutlets sitting on smashed crispy potatoes, roasted pumpkin and our Trevi beetroot relish finished off with roasted herb fetta & onion mint balsamic salsa

**Chicken Saltimbocca\*** 35  
Pan fried chicken breast wrapped in sage baby spinach, provolone & prosciutto served with onion marmalade, cauliflower puree & cheesy potato croquette

**Veal Romano\*** 32  
Pan-fried escalope of veal in prosciutto, basil, white wine & cream sauce served with baby spinach & gnocchi roma

**Tuscan Pork Belly\*** - *Gluten Free* 35  
Roasted pork belly, marinated in our chefs Tuscan flavours of fennel, rosemary, garlic & tomato napoli with a touch of chilli sauce served with smashed herb chat potatoes

**Scaloppine of Pork al Lemone** 35  
Lightly crumbed pork fillet pan-fried in a white wine & lemon butter sauce, served with sweet potato puree & parsley potatoes

**Mushroom Stack\*** - *Vegan & Vegetarian* 26  
Layers of mushroom fetta, roasted capsicum, pumpkin sitting on a cauliflower puree finished with our beetroot relish

**Fillet Mignon of Beef\*** - *Gluten Free* 39  
Eye fillet steak wrapped in bacon served on a bed of provolone cheese potato mash & portobello mushroom finished with a red wine jus

**Pollo Avocado\*** - *Gluten Free* 32  
Breast chicken & avocado seared sitting on sweet potato mash topped with a rich brandy cream sauce

**Slow Cooked Pepper Beef\*** 32  
*- Gluten Free & Lactose Free*  
Slow cooked blade of beef rubbed with mustard & pepper on smashed herb potatoes, with a balsamic dried tomato & spanish onion. Beetroot relish & a demi glace

**Decostruzione di Pollo di Trevi** 34  
Trevi's popular (chicken & macadamia nut risotto deconstructed) chicken breast filled with an avocado risotto pan-fried & served with cream, macadamia nut & vanilla galliano sauce served with broccolini

**Fish of the Day** market price  
*subject to availability ~ see specials menu*

\*Traces of Garlic

## CONTORNI

**Crispy Potatoes** 10  
Roasted chat potatoes with rosemary salt. Served with Aioli

**Chef selection of seasonal Vegetables** 12  
Seasonal vegetable tossed garlic butter

**Garden Salad** 12  
Mixed leaf salad, roma tomatoes, cucumber, spanish onion with a garlic & herb dressing

**Insalata Caprese** 15  
Fresh tomatoes, bocconcini, red onion, picked basil leaves drizzled with olive oil & balsamic reduction

**Italian Salad** 15  
Bocconcini cheese, tomatoes, cucumber, mixed leaf lettuce & olives with a balsamic dressing

**Rocket, Parmesan & Pear Salad** 15  
Tossed through balsamic dressing

**Beer Battered Fries with Rosemary Salt** 12  
Served with tomato sauce

**Sweet Potato Fries with Rosemary Salt** 13  
Served with Aioli

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