

ENTREES

FIORE DI ZUCCHINI 18
TEMPURA ZUCCHINI FLOWERS FILLED WITH RICOTTA AND MUSHROOM ON BRIE AND SUNDRIED TOMATO TARTLET DRIZZLED WITH VINOCOTTO.

CALAMARI FRITTI 19
FLASH FRIED CHILLI SALTED CALAMARI AND PRAWNS WITH BABY HERBS AND LIME AIOLI.

CAPELANTE DI PORTOFINO 19
SEARED QUEENSLAND WHITE SCALLOPS WRAPPED WITH PANCETTA AND ZUCCHINI RIBBONS TOPPED WITH RADDISH, BABY WATERCRESS AND SHERRY VINAIGRETTE DRESSING.

GAMBERONI 21
GARLIC KING PRAWNS AND BRAISED PORK BELLY SAUTEED WITH SPRING VEGETABLES, GLASS NOODLES AND SWEET SOY DRESSING.

CRISPELLI DI ZUCCA 19
PUMPKIN AND RICOTTA FILLED CREPES TOPPED WITH BURNT SAGE BUTTER SAUCE AND ROASTED PINE NUTS.

INSALATA DI ANATRA 22
CONFIT DUCK STACK WITH AVOCADO, TOMATO AND TEMPURA EGGPLANT WITH PLUM SPICED GINGER SAUCE.

SELECTED SYDNEY ROCK OYSTERS

NATURAL	½ DOZ 17
	1 DOZ 30
KILPATRICK	½ DOZ 18
	1 DOZ 32
ROYALE (SMOKED SALMON, AVOCADO, SOUR CREAM AND PINK CAVIAR)	½ DOZ 19
	1 DOZ 36

PASTA AND RISOTTO

STROZZAPRETI CON FUNGHI TRIFOLATI 22
HAND ROLLED PASTA WITH WILD MUSHROOMS SAUTEED IN OLIVE OIL, GARLIC AND FRESH RICOTTA.

PENNE SORRENTO 23
TIGER PRAWNS, BACON AND SNOWPEAS IN A GARLIC AND CHILLI TOMATO SAUCE.

RAVIOLI RIPIENI 27
HOME MADE LOBSTER AND LEEK RAVIOLI WITH AN AVOCADO DILL CREAM SAUCE, TOMATO CONCASSE AND SHAVED PARMESAN.

GNOCCHI OSSO BUCCO 24
HOME MADE POTATO DUMPLINGS SERVED WITH TENDER VEAL RAGOUT TOPPED WITH FRESHLY SHAVED PECORINO CHEESE.

FETTUCINI AL VONGOLE E GRANCHIO 27
FRESH BLUE SWIMMER CRAB MEAT, KING PRAWNS AND VONGOLE SAUTEED WITH PERNOD CREAM SAUCE.

RISOTTO AL POLLO 23
SMOKED CHICKEN RISOTTO WITH CARAMILISED PUMPKIN, LEEK, BABY SPINACH AND SUNDRIED TOMATOES.

OUR WELCOME BY LAND

CONTROFILETTO DI MANZO 45
CHAR GRILLED 450G SALT CRUSTED RIB EYE STEAK ON GARLIC ROSEMARY CRISPY POTATOES, DEMI-JUS, STEAMED BEANS WITH SALT'N'PEPPER SQUID AND ROCKET AIOLI.

FILETTO DI MANZO 37
PRIME TASMANIAN BEEF FILLET WRAPPED IN THINLY SLICED PROSCIUTTO ON PUMPKIN MASH, GRILLED PORTOBELLO MUSHROOM, STEAMED ASPARAGUS, RICH DEMI-JUS AND SALSA VERDE.

MAIALE RIPIENO 35
PORK FILLET FILLED WITH MORETON BAY BUG MEAT, SUNDRIED TOMATOES, SMOKED MOZZARELLA ON SWEET POTATO MASH, CRISPY SNOWPEAS, ONION JAM AND SEEDED MUSTARD JUS.

ARROSTO DI ANATRA 38
TWICE COOKED MUSCOVY DUCK ON SAUTEED WILD MUSHROOMS, ZUCCHINI FLOWERS AND KIPFLER POTATOES WITH RED CURRANT JUS.

AGNELLO DI CASA 36
GRILLED MACADAMIA CRUSTED LAMB CUTLETS ON SPINACH AND PORCINI MUSHROOM RISOTTO WITH GOATS MILK FETTA, CHERRY TOMATOES AND WATERCRESS.

OUR WELCOME BY SEA

WILD BARRAMUNDI 36
OVEN ROASTED BARRAMUNDI FILLET ON A POTATO GRATIN, STEAMED BROCCOLINI AND GARLIC PRAWNS TOPPED WITH A FRESH ORANGE HOLLANDAISE SAUCE.

SALMONE 35
GRILLED ATLANTIC SALMON FILLET SERVED WITH FRESH BROAD BEANS, SPANISH ONION AND PROSCIUTTO IN NAPOLATONA SAUCE TOPPED WITH A OLIVE, DILL AND GINGER CHILLI SALSA.

BLACK MARRON 33/55
WESTERN AUSTRALIAN BLACK MARRON GRILLED WITH WHITE WINE, GARLIC AND HERB BUTTER SAUCE WITH ROASTED PUMPKIN, PINENUT AND FETTA SALAD.

ZUPPA DI PESCE 55
HOT POT OF KING PRAWNS, CALAMARI, JOHN DORY, BLACK MUSSELS AND WESTERN AUSTRALIA MARRON IN A NAPOLATANA SAUCE WITH A HINT OF CHILLI SERVED WITH LINGUINE PASTA.

AROGOSTA 14
PER 100 GRAMS
LOCAL LIVE LOBSTER SERVED: MORNAY, GRILLED OR SALT AND PEPPER.

CHILDREN'S MENU AVAILABLE

Trevi

l a k e s i d e

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LICENSED AND BYO WINE ONLY

"CONSTANTLY IMPROVING THE EXCEPTIONAL"