

Treviso

Bar Osteria Wine Store

DOLCI

AFFOGATO in Three Parts

Segafredo Espresso Coffee, Vanilla Bean Ice Cream,
Frangelico, Averna, Campari, Grappa or Non-Alc Coffee Liqueur 17,50

ASSIETTE of LEMON

Lemon Sorbet, Lemon Biscotto, Lemon Curd, Fresh Berries 14,90

SMALL SWEETS

Assorted House Made Slices & Biscotti 7,50

HAND MADE GELATO Choose Two or More Scoops

Raspberry, Pistachio, Dark Chocolate, Lemon, Passionfruit 5,50 /scoop

TIRA Mi SU

Invented in the City of Treviso 14,90

CHEESE

12.00 per Portion of Cheese In any Combination you Prefer

ASIAGO Medium Cow's Milk *Belluno, Italy*

JACK'S Vintage Cheddar *Hampshire, England*

MAURI Gorgonzola Dolce *Lago Lugano, Italy*

MON PERE Double Brie *Lorraine, France*

pair with a glass of Sauternes Château Lapinesse 19,50

served with Lavosh, Fresh Fruit, and House Made Condiments

Amaro, Fortifieds, Digestives

Lyre's Non Alcoholic Coffee Liqueur *Melbourne* 9,50

Bleasdale Tawny Port *Langhorne Creek, SA* 9,50

2009 Warre's Late Bottled Port *Porto, PORTUGAL* 16,50

Valdespino Pedro Ximenez Sherry *Jerez, SPAIN* 9,50

Grosset '45' Riesling Grappa *Clare, IT* 14,50

Loredan Gasparini Grappa Riserva *Treviso, IT* 12,50

Fassinello Barrel Aged Grappa 2009 *Tuscany, IT* 16,50

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SPECIALS

Monday April 29th ~ Friday May 3rd 2024

Four Veal & Pork Meatballs to Share

Roasted Tomato & Basil Sugo, Parmesan 19,90

Roast Duck & Mushroom Risotto

Rosemary, Sage, Peas, Spinach,
Truffle Oil, Aged Parmesan 34,90

Pan Cooked Gold Band Snapper Fillet

with a Tomato, Fennel & Fregola Brodetto, Grilled Baby Leeks 44,90

Slow Roasted Salt Bush Lamb Shoulder

Potato Rosti, Dijon, Lamb Jus, Braised Peas 44,90

INDIVIDUAL STARTERS

Char Grilled Spring Lamb Cutlet

Flake Salted, Marinated with Rosemary, Chilli & Lemon 11,90 each

Prawn & Kingfish Arancini

Flash Fried, Chilli Salt, Lemon Aioli 8,90 each

Hervey Bay Scallop on the Shell (gf)

Oven Baked with Chilli, Garlic Butter, Lemon 9,90 each

Prosciutto e Melone (gf)

Freshly Cut Melon, San Daniele Prosciutto, Flake Salt, Olive Oil 8,50 each

SHARE PLATES

Crudo of Finely Sliced Fresh Kingfish (gf)

dressed with Fresh Orange, Chilli, Fennel, Citrus Vinaigrette 24,90

Carpaccio of Eye Fillet

Seared & Thinly Sliced Cape Grim Eye Fillet, Flake Salt,
EVOO Capers, Parmesan, Grissini, Truffle Aioli 24,90

Olive all'Ascolana Fritte (v)

Jumbo Olives Stuffed with Goat's Cheese, Crumbed & Fried 17,90

Oven Roasted Chorizo Sausage (gf)

With Fire Roasted Peppers, Served on the hot cooking Skillet 19,90

Locally Caught Calamari Fritti

Semolina Dusted, Flash Fried, Rucola, Lemon Aioli 29,90

Stone Baked Focaccia (v)

With Olive Oil, Herbs & Sea Salt or Garlic 13,90

Bruschetta Vicenza (v)

Fresh Tomato, Basil, Olive Oil, Sea Salt 17,90

Treviso Guest WiFi Password = brunello

Nota Bene - Card Payments incur a Surcharge There may be nut traces in our dishes and pips in our Olives

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RISOTTI

Our Risotto Dishes are Gluten Free

The Spanish Risotto (gf) 34.90
Sautéed Tiger Prawns, Fresh Chilli, Chorizo Sausage, Pinot Grigio
Portarlington Mussels, Baby Spinach, Garlic, Fish Stock, Saffron

Moreton Bay Bug & Prawn Risotto (gf) 39.90
Grilled Half Moreton Bay Bug, Tiger Prawns, Peas, Spinach, Stock
Pinot Grigio, Garlic, Butter, Lemon add Squid Ink as an option

PASTA

SPAGHETTI AGLIO e OLIO
Smoked Bacon, Olive Oil, Local Garlic, Chilli, Pangrattato 24.90

CAVATELLI with SALSICCE
Hand Made Pasta Dumplings with Pork, Chilli & Fennel Sausage Ragù,
Broccoli Florets, Tomato Sugo, 24 month Aged Parmesan 29.90

PAN FRIED GNOCCHI (v) 29.90
Hand Made Gnocchi, Heirloom Tomatoes, Basil,
Semi Dried Tomato Pesto, Bocconcini, Spinach

VEAL & SAGE TORTELLINI 32.90
Smoked Speck, Double Cream, Napoli, Basil,
Peas, Aged Grana Padano

HAND MADE SAFFRON TAGLIATELLE 34.90
Scallops, Calamari, Chilli, Pinot Grigio, Garlic & Lemon

LINGUINE with CRAB 39.90
WA Blue Swimmer Crab Meat, Confit Garlic, Vodka
White Wine, Butter, Dash of Napoli & Cream

MACCHERONI w LAMB SHOULDER RAGU 33.90
Slow Cooked with Chianti & Stock, Oregano,
Rosemary, Aged Grana Padano

LINGUINE di MARE 37.90
Fresh Local Seafood, Chilli, Lemon, Olive Oil, Garlic, Riesling

SIDE DISHES

Italian Fries with Rosemary Salt & Aioli 9.90

Cos, Radicchio & Green Apple Salad 13.90
Citrus Vinaigrette

Rocket, Pear & Parmesan Salad 9.90

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SECONDI

350gm AGED GIPPSLAND RIB EYE 59.90
Char Grilled & Served Sliced, Tuscan Herb Rub,
Porcini & Field Mushroom Sauce, Roasted Heirloom Carrots
...Add a Garlic Buttered Half Moreton Bay Bug 15.90

COTOLETTA of WHITE VEAL FILLET 44.90
Panko Crumbed Veal, Green Apple & Cabbage Slaw,
Oven Potato, Citrus, Salsa Verde

ARBORIO SMOKED OCEAN TROUT SALAD 29.90
Ocean Trout smoked over Arborio Rice in House, Salad of Shaved
Fennel, Apple, Dill, Capers, Radish, Cucumber, Citrus Aioli

SALTIMBOCCA di POLLO 36.90
Chicken Tenderloins pan cooked with Prosciutto, Sage,
& Pinot Grigio, Polenta al Forno, Peperonata

PIZZE
Hand Stretched Sourdough - Tipo 00 Flour - Stone Cooked
Gluten Free Bases are available \$3.00

Margherita (v) 24.90
Buffalo Mozzarella, Basil, Tomato, Garlic
add Fresh Prosciutto + 3.00

New York Classic 26.90
Hot Pepperoni, Fresh Capsicum, Mozzarella

Diavola 28.90
Hot Cacciatore Salami, Wood Smoked Bacon, Olives,
Chilli, Tomato, Mozzarella

Belluno 28.90
Pork, Chilli & Fennel Sausage, Triple Smoked Bacon, Chilli,
Mozzarella, finished with fresh Radicchio

Treviso 29.90
Tiger Prawns, Smoky Bacon, Chilli,
Tomato, Mozzarella

The Call Girl 27.90
Capers, Olives, Anchovies, Salami, Tomato, Mozzarella

Capricciosa 26.90
Shaved Leg Ham, Olives, Field Mushrooms, Napoli, Mozzarella