

# 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 Lapinasse 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

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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## SPECIALS

Monday April 15th ~ Friday April 19th 2024

### Linguine Matteo

Pancetta, Cream, Pecorino, Black Pepper,  
Parsley, Crumbed Free Range Egg 29,90

### Pan Fried King Dory Fillet

Herb Crushed Potatoes, Broccolini,  
Tomato, Green Olive & Caper Sugo 44,90

### Western Plains Crumbed Pork Cutlet

Fennel Agrodolce, Apple Relish 39,90

### Caramelised Figs

Dark Chocolate Crema, Hazelnut Gelato 14,90

## 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

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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)  
*Hand Made Gnocchi, Heirloom Tomatoes, Basil,  
Semi Dried Tomato Pesto, Bocconcini, Spinach* 29.90

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

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

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

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

**LINGUINE di MARE**  
*Fresh Local Seafood, Chilli, Lemon, Olive Oil, Garlic, Riesling  
- add Napoli Sauce if you'd like -* 37.90

## SIDE DISHES

**Italian Fries** with Rosemary Salt & Aioli 9.90

**Cos, Radicchio & Green Apple Salad**  
*Citrus Vinaigrette* 13.90

**Rocket, Pear & Parmesan Salad** 9.90

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## SECONDI

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

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

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

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

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

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

**New York Classic**  
*Hot Peperoni, Fresh Capsicum, Mozzarella* 26.90

**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*