

# 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, Hazelnut, 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

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## SPECIALS

Monday May 6th ~ Friday May 10th 2024

### Crumbed Asiago Cheese

Milawa Honey & Lemon 9,90

### Rigatoni Bolognese

Ground Wagyu Beef, Veal & Pork, MJ Wines Heathcote Sangiovese,  
San Marzano Tomatoes, Aged Reggiano Parmesan 31,90

### Slow Roasted Duck Maryland

Soft Polenta, Grapes, Salsa Verde 39,90

### Pan Seared Red Gurnard Fillets

Potato Rösti, Broccolini, Caper & Lemon Butter Sauce 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