

# DESSERTS

All \$13.00

## BANOFFEE PIE

Baked caramel on biscuit base, banana and cream layered, butterscotch sauce and vanilla ice cream.

## CRÈME BRÛLÉE

Crème brûlée with pistachio biscotti and vanilla ice cream.

## BUCKET OF MINI DOUGHNUTS

Cinnamon sugared doughnuts served with warm caramel and chocolate sauce.

## ORANGE ALMOND GATEAUX 9

Served warm with yoghurt.

## CHOCOLATE BROWNIE

Warm triple chocolate brownie served with vanilla ice cream and hot fudge sauce.

## TRIO of ICE CREAM

Luxury vanilla, heavenly chocolate and green tea ice cream served with cream and chocolate flake.

## AFFOGATO

Luxurious vanilla ice cream topped with a shot of hot espresso

\$9.00  
Add liqueur \$13.00

## CHEESE LOVERS TO SHARE

Cheese board of local New Zealand cheeses with crackers and dried nuts.

\$30.00

### "A Sticky End"

Marisco Noble Sauvignon Blanc (375ml) \$50.00 Bottle

## HOT BEVERAGES

### Teas

English Breakfast, Earl Grey \$4.00  
Herbal Teas (Selection) \$4.50

### Coffees

	Medium	Large
Espresso, Double Shot	\$4.00	
Short Macchiato	\$4.00	
Long Black	\$4.00	\$4.50
Long Macchiato	\$4.50	
Vienna	\$4.50	
Americano	—	\$5.00
Flat White	\$4.70	\$5.00
Latte	\$4.70	\$5.00
Cappuccino	\$4.70	\$5.00
Mochaccino	\$4.70	\$5.00
Hot Chocolate	\$4.70	\$5.00
Chai Latte	\$4.70	\$5.00
Iced Coffee	\$7.00	
Iced Chocolate	\$7.00	
Liqueur Coffee - your choice of Liqueur	\$13.00	

Syrups add 70c

## PORTS AND COGNAC

Taylors Fine Tawny Port	Glass \$12.00 Bottle \$125.00
Taylors 10-year-old Tawny	Glass \$15.00
Meukow VSOP	Glass \$15.00

Please ask our wait staff for our extensive wine list, featuring fine local wines.



**TREVINOS**  
Restaurant & Bar



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Address: 22 Riccarton Road  
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TREVINOS IS DERIVED FROM  
THE SPANISH "3 WINES".

OUR MENU IS DESIGNED  
TO PROVIDE 3 OR MORE CHOICES  
IN A MEDITERRANEAN FUSION FLAVOUR

## BREADS AND DIPS

<b>TOMATO BRUSCHETTA</b> (v)	\$13.00
Diced tomato, fresh torn basil and extra virgin olive oil on lightly toasted loaf.	
<b>PITA BREAD AND DIPS</b>	\$13.00
Tzatziki, baba ganoush and hummus, served with grilled pita bread.	
<b>GARLIC AND HERB FOCACCIA</b>	\$10.00
Homemade garlic butter.	
<b>SOUP OF THE MOMENT</b>	\$15.00
- Refer to the blackboard.	

## Small Bites

To share or self indulge!

<b>DUCK LIVER PARFAIT</b>	\$18.00
Served with pear and fig chutney, toasted French baguette and cornichons.	
<b>LAMB KOFTA SKEWERS</b> (g)	\$18.00
Spiced ground lamb, onion, parsley and mint, served with a yoghurt dip and a side salad.	
<b>SALT AND PEPPER CALAMARI</b>	\$18.00
Lightly tossed in flour with salt and pepper, deep fried. Served on a bed of fresh lettuce with lemon wedge and aioli.	
<b>GAMBA AL AJILLO</b>	\$19.00
Sauteed prawns with garlic, coriander, paprika and olive oil with ciabatta bread. Served in a sizzling hot pot.	
<b>MOROCCAN SPICED MEAT BALLS</b>	\$18.00
Cooked in tomato, garlic and chilli sauce. Served with wood fired bread.	
<b>PRAWN SAGANAKI</b>	\$19.00
Baked prawns in mild spiced tomato sauce, finished with crumbed feta and herbs. Served with crusty bread.	
<b>HARISSA-SPICED LAMB CUTLETS</b>	\$18.00
Middle Eastern spice mix marinated lamb cutlets grilled. Served with tzatziki.	
<b>CHICKEN AND CHIVE CROQUETTES</b>	\$18.00
Ground chicken and potato seasoned with blend of herbs, panko crusted, deep fried, served with aioli.	
<b>CRISPY CHICKEN TENDERS</b>	\$18.00
Cornflakes and paprika crusted chicken tenders. Served with honey mustard.	
<b>SAUTEED CHORIZO, CHICKPEA AND PEPPERS</b>	\$18.00
Garlic, paprika, chorizo, chickpea and chargrilled peppers tossed in mild house tomato sauce. Served with sliced ciabatta.	

Choose any 3 for \$45.00

## SALADS

<b>CLASSIC CAESAR</b> (g)	\$18.00
Cos lettuce, bacon, parmesan, poached egg and croutons in a light dressing. Anchovies optional.	
<b>With grilled chicken breast or prawns</b>	\$24.00
<b>GREEK</b> (v) (g)	\$18.00
Salad of juicy tomatoes, crisp cucumber, red onions, green peppers, feta cheese and plump Kalamata olives.	
<b>Add lamb</b>	\$24.00
<b>THAI BEEF SALAD</b>	\$24.00
Beef cooked to medium rare, tossed with tomato, cucumber, red onion and mint on mixed green lettuce. Lemon, garlic, chilli dressings.	



## MESO PLATTER

Selection of cured meats, seafood, cheese, pickled vegetables, nuts and dips. Served with pita bread, focaccia and ciabatta.

\$32.00 Serves 2      \$44.00 Serves 3

## Pizzeria

(Serves 1-2 People)

<b>TUSCAN</b>	\$22.00
Chicken, crispy bacon and red onion. Aioli swirl.	
<b>SICILIAN</b>	\$22.00
Salami, chorizo, ham, tomato and barbecue swirl.	
<b>NORMANDY</b>	\$22.00
Chicken, camembert, cranberry and mozzarella.	
<b>MARGHERITA</b> (v)	\$20.00
Sliced tomato, fresh basil and mozzarella.	

Gluten Free base available, add \$2.00

## PASTA

<b>SPAGHETTI CARBONARA</b>	\$22.00
Spaghetti with bacon, red onion, mushroom and creamy cheese sauce. Topped with parmesan.	
<b>PENNE ALLA POLLO</b>	\$22.00
Penne pasta with chicken, sundried tomatoes, onion, feta cheese in white cream sauce.	
<b>SPAGHETTI MEATBALLS</b>	\$22.00
Basil Neapolitana cooked meatballs on a bed of spaghetti. Topped with parmesan.	
<b>RICOTTA AND SPINACH CANNELLONI</b> (v)	\$20.00
Oven baked ricotta, spinach and nutmeg filled cannelloni pasta topped with duglere sauce and parmesan. Served with garlic ciabatta.	

Vegetarian options upon request  
Gluten Free pasta available, add \$2.00

## SIESTA

<b>LA GRANDE 200gm BEEF BURGER</b>	\$22.00
Giant homemade beef pattie, melted cheddar, brown onion jam, streaky bacon, tomatoes, aioli and lettuce, served with pomme frites.	
<b>ROMAN RIBS</b>	½ Kg \$22.00 1 Kg \$30.00
Honey, garlic and chilli marinated pork ribs, served with pomme frites.	
<b>OPEN STEAK FROMAGE</b>	\$25.00
180gm sirloin grilled and served with Spanish onion, roasted red peppers, cheese and sautéed mushroom on toasted ciabatta. Served with pomme frites.	
<b>NASI GORENG</b>	\$24.00
Indonesian fried rice with prawns and chicken, sambal oelek and fried egg.	
<b>TAGINE</b>	\$26.00
Moroccan spiced slow cooked stew. See Chef's Special Board.	

## LA MER

<b>PESCADO</b>	\$27.00
Estrella beer battered fresh fish, salad, pomme frites and tartare sauce.	
<b>POISSON DU JOUR</b>	P.O.A.
Check the Special's Board for Chef's fresh creation.	
<b>PAELLA ALA VALENCIA</b> (g)	\$28.00
Seafood and chorizo speciality rice dish from Spain.	Add chicken \$32.00

## Mains - Rouge

### EL TORO

(All 30 day aged)

<b>RIBEYE</b> 250gm \$34	<b>PRIME FILLET</b> 250gm \$36	<b>ON THE BONE</b> 400gm \$36
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WITH  
Green salad or seasonal vegetables  
AND  
Your choice of potato mash, pomme frites, roast gourmet potatoes or potato and kumara gratin  
SAUCE  
Classic Jus, Mushroom, Peppercorn or Garlic Butter

<b>LAMB RUMP</b>	\$35.00
Grilled Canterbury lamb rump, served with honey mustard and bacon potatoes with roast vegetables.	
<b>BEEF OSSO BUCCO</b>	\$30.00
Braised beef shanks served with truffle whipped mash, gremolata and roast vegetables.	
<b>BEEF CHEEK MALABARI</b> (g)	\$32.00
Slow cooked beef cheeks in mild curry spice, finished with coconut milk. Served with chive crushed potato and wilted spinach.	

## HOUSE SPECIALITY

For 2 to share\*

Greek style slow cooked baby leg of lamb served with confit potatoes, roast carrots, gravy and mint jelly.  
\$68.00 (g)

## Mains - Blanco

<b>CHICKEN CACCIATORE</b> (g)	\$32.00
Paprika dusted baked chicken breast, pocketed with caramelised onion, camembert and thyme. Roasted gourmet potato and seasonal vegetables. Topped with olives and mushroom house tomato sauce.	
<b>CHICKEN PARMIGIANA</b>	\$28.00
Crumbed chicken fillet topped with napolitana sauce, parmesan cheese served with salad and pomme frites.	
<b>LE COCHON</b> (g)	\$32.00
Roast belly of pork, served with a potato and kumara gratin and roasted vegetables with apple and spring onion salsa to finish.	

## SIDES

<b>Pomme Frites</b>	\$8.00
<b>Cajun Pomme Frites</b>	\$8.00
<b>Seasoned Wedges</b>	\$9.00
<b>Salad Greens or Seasonal Vegetables</b>	\$9.00

(v) = Vegetarian (g) = Can be made Gluten Free \* Terms and Conditions Apply