

SPECIALS

Monday Lunch & Dinner
All pastas \$17

Tuesday Lunch & Dinner
250g eye fillet
w French Fries & Salad \$22

Anytime
Choose from 2 meals & 3 spuntini \$59
(excluding eye fillet & fish of the day)

The Trust Bar Restaurant is located in the grandeur of the old port
Authority Building, Melbourne.

This building is one of the city's most accomplished example of the 20th Century
Beaux Arts influenced Greek revival architecture.

Boasting the southern hemisphere's longest bar, The Trust offers an
unrivalled cocktail menu, local and imported beers on tap and a selection of
quality wines from Australia and Italy.

The Trust Restaurant offers a modern European menu with classic
Italian influence traditional favourites and modern dishes - they make for a
superb selection on the restaurant menu. The Trust restaurant is an excellent
venue for hosting special occasions, functions and events.

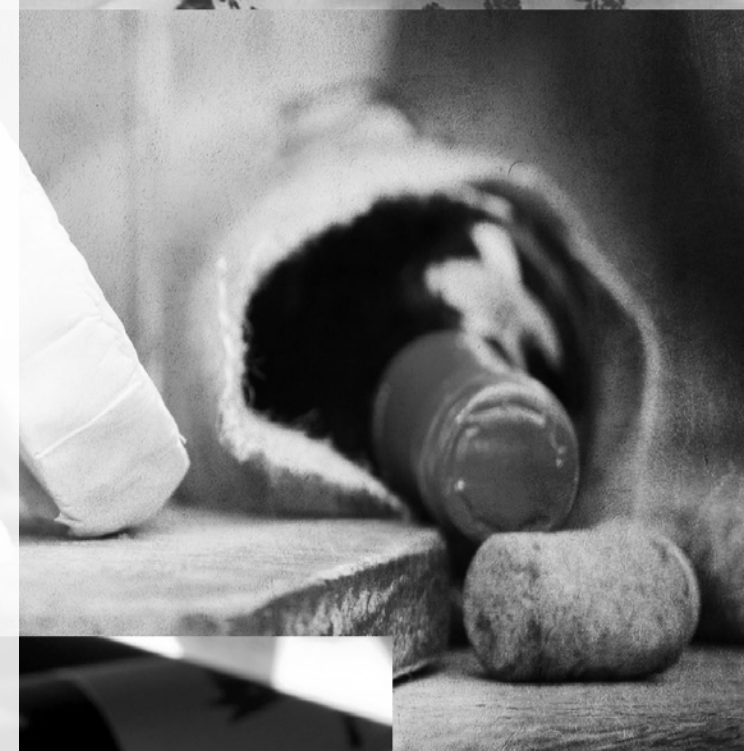
The Trust's Wedding and Functions Team can assist you to host a business event
or perhaps to celebrate a special day.

THE
TRUST
MELBOURNE

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SALUMI & FORMAGGI

Share these with your loved ones

SALUMI MISTI* 24
Mixed selection of cured meats
(Add Buffalo mozzarella 7.5)

**PROSCIUTTO, ASPARAGI, PARMIGIANO,
OLIO DI TARTUFO* 20**
Prosciutto san daniele, grilled asparagus,
shaved parmesan & truffle oil

SPUNTINI

An Italian bite with a beer or wine

BIANCHETTI FRITTI* 4.5
Fried white bait, celery salt aioli

OLIVE MARINATE*V 5
House marinated olives

PATATINE DI CECI* 9
Chickpea chips, capsicum aioli

ARANCINI 7
3 pieces - pea & pumpkin

FRUTTI DI MARE MISTI* 12
Fried prawns & calamari, chilli, parsley

BRUSCHETTA AL POMODORO V 5
Toasted focaccia, tomato, basil

CAPRESE DI BUFFALO* 18
Buffalo mozzarella, heirloom cherry tomato, basil,
focaccia

TAGLIERE DI FORMAGGI 19
Daily selection of 3 cheeses

PROSCIUTTO, RUCOLA, PARMIGIANO* 19
Prosciutto san daniele, rocket, parmesan

COSTOLETTE DI POLLO ALLA GRIGLIA* 6
Marinated flame grilled chicken ribs, lemon, herb, chilli

FOCACCIA FATTA IN CASA V 6
Focaccia Homemade Rosemary, salt, oregano

PANZEROTTO FRITTO
- mortadella, mozzarella, tomato 7
- salami, capsicum, mozzarella, chilli 7
- mozzarella, tomato 5.5

PIZZETTE
- tomato, mozzarella, basil 6
- salami, olives, chilli 7.5
- prosciutto san daniele, rocket, parmigiana 9.5

PURÉ DI CECI 7
Chickpea dip w smoked almonds, cayenne pepper

PASTAS

Housemade w love, keep it to yourself or share w friends

PAPPARDELLE, AL RAG Ú 26.5
Beef, pork, veal ragu

SPAGHETTI, AGLIO E OLIO 19.5
Garlic, oil, chilli, parsley & parmesan

LINGUINE AL NERO DI SEPPIA 29
Squid ink linguine, marinara, lemon, chilli

RISOTTO DI BARBABIETOLA* 23
Risotto of beetroot, feta, thyme

RISOTTO AI FUNGHI* 24
Risotto, mushrooms

RISOTTO CON FRUTTI DI MARE* 28.5
Risotto, seafood

MAINS

Nonna said you must eat

PESCE DEL GIORNO* MP
Fish of the day

FILETTO DI MANZO* 36
Eye fillet 250g

COTOLETTA DI POLLO 18
Chicken Schnitzel

SIDES

Little addition of goodness

HEIRLOOM POMODORI*V 10
Heirloom tomatoes

PATATE AL FORNO* 8
Roasted potato, rosemary, garlic

PATATE FRITTE* 7.5
French fries

INSALATA DI RUCOLA* 9
Rocket, parmesan, balsamic dressing

ASPARAGI GRIGLIATI*V 10
Chargrilled asparagus, truffle oil

PEPERONI ARROSTITI*V 8
Roasted red peppers

VERDURE MISTE*V 9
Selection of vegetables

GNOCCHI AL FORMAGGIO E SALVIA 25
Gnocchi 4 cheeses, sage

PAPPARDELLE DEL’ ORTO 24
Pappardelle, asparagus, rocket, lemon zest

LASAGNA ALLA BOLOGNESE 22
Tradition Lasagna

GNOCCHI AL POMODORO E BASILICO 20
Gnocchi tomato, basil

SPAGHETTI CON POLPETTE 23
Spaghetti Meatballs

GNOCCHI AL RAGÚ* 25.5
Gnocchi, veal, pork, beef ragu

INSALATA DI GAMBERI* 26
Grilled prawns, tomato, rocket, fennel, carrot,
black sesame seed, rasdish

POLLO ALLA GRIGLIA, CHIMMICHURRI* 18
Chicken paillard, parsley, chilli, lemon sauce

INSALATA DI QUINOA*V 22
Quinoa salad, corn, sweet potatoes, roasted red peppers, rocket,
asparagus, almonds

(ADD POACHED CHICKEN \$8)
(ADD PRAWNS FRITTI \$8)

DESSERTS

A must do for your digestion

TIRAMISÚ 14.5

CAFFÈ E BOMBA 9
Coffee of choice w 2 mini donuts, salted carmel

PANNACOTTA 13
Vanilla & prosecco cream, berry coulis

AFFOGATO 7
Espresso, ice cream (Frangelico add 7)

BOMBOLINI CON CAMEL SALATA 14
Warm mini donuts, salted caramel sauce, vanilla ice cream

ENTREES

Start your meal with a Italian classic

**POLPETTE DI CARNE AL FORNO,
W FOCACCIA 15**
Meatballs, tomato, basil, toasted focaccia

MELANZANE AL FORNO* 14
Eggplant parmigiana

CALAMARI ALLA LIGURE* 18
Chilli, lemon, olives, parsley & fennel

COZZE AL VINO BIANCO* 17
mussels, chilli, cherry tomatoes, white wine, charred garlic bread

ASPARAGI, UOVO, OLIO DI TARTUFO*16
Asparagus, poached egg, truffle oil
(add proscuitto San daniele 7.5)

TARTARE DI TONNO*18
Tuna tartare, jalapeno, sesame seed oil, black sesame, lime

GLOSSARY

* GF GLUTEN FREE
V VEGAN

NOTE: RISSOTO CAN BE VEGAN ON REQUEST