

## LUNCH AND DINNER

*All day from 12pm Monday – Friday, from 12.30pm weekends and public holidays*

*Please check the blackboard for daily specials*

*10% surcharge applies on weekends and public holidays*

*V is for vegetarian | dishes marked \* are not available 3.30pm – 5pm daily*

## ANTIPASTI

*We love it when you share*

Sourdough bread by @PennyFours, olive oil & balsamic V	3
Honey roasted garlic, rosemary, cheese pizza V	10
Tarama dip, bottarga, lemon oil, fennel pollen, flat bread	13
Marinated olives, goat feta, pistachio, spices, sourdough V	14
Oysters natural, shallot & black pepper vinaigrette	4.5 ea
Diamond clams half dozen natural, shallot & black pepper vinaigrette	8
Crispy battered oysters, tartare sauce, horseradish	5 ea
Rustic chicken liver pate, pear & onion relish, toast	17
Salumeria plate: Angus bresaola, De Palma salami picante, Blackmore biltong, De Palma ventricina salame, Kurobuta capocollo, pickles	29
Roasted bugs, garlic & chilli butter, buffalo mozzarella	30
Kingfish crudo, chilli, ruby grapefruit, puffed farro, buttermilk, dill oil	24
Beef tartare, egg yolk, parmesan, horseradish, toast	24
* Braised pork cheek, grilled squid, sesame seeds, pickled pumpkin, black garlic	24
* Octopus, pipis, clams, chorizo, Romesco, piquillo peppers, chilli	26

## SALADS & VEGETABLES

*Follow your delicious heart, have as a starter, side dish or main*

* Gem lettuce, green beans, radish, chives, salad cream V	13   19
* Raw broccoli, apple, onion, salted ricotta, tarragon aioli, walnuts V	16   24
* Golden beets, blue cheese, bacon, pear, macadamias, leaves, maple syrup V	16   24
* Roasted carrots, saganaki cheese, honey, oregano, toasted oats & nuts V	18   27
* Chilli kale, Brussels sprouts, bacon, fried egg, Manchego, pine nuts	16   24
Fries, rosemary salt, smoked garlic & lemon aioli V	9

## PIZZA

*Tell us if you're gluten free*

Tomato, mozzarella, basil V	19
Mushrooms, caramelised onion, blue cheese, balsamic grilled radicchio V	21
Roasted pumpkin, silver beet, olives, feta, rocket V	21
Pork sausage, prosciutto, eggplant, basil, mozzarella	22
Lamb sausage, caramelised onion, olives, cavolo nero, provolone, harissa yoghurt	22
Prawns, garlic, chili, cavolo nero pesto, rocket	27

## PASTA (MAINS SIZE)

*We make pasta in house organic semolina | Ask about gluten free gnocchi & pasta*

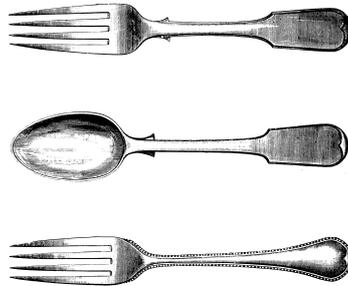
* Potato gnocchi, onion cream, cauliflower, kale, egg, mustard cress V	27
* Angel hair, barely touched tuna, zucchini, rocket, chilli, lemon, capers	30
* Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini	30
* Casarecce, lamb ragout, olives, shitake, cavolo nero, parmesan, horseradish	29

## MAINS

The Tratt's fish & chips, pickles, cos salad, tartare sauce	29
* Mulloway poached in olive oil & lemon confit, artichoke, cucumber, shimeji mushrooms, garlic chives, truffle broth	36
* Whole roasted baby barramundi, sauce vierge, basil	38
* Herb roasted spatchcock chook, warm carrot, fennel, yoghurt, pistachio	36
* Charred black Angus sirloin, fries, bearnaise	36
* Roasted grass fed beef fillet, onion, king mushroom, salsa verde	47

## DESSERT

Panforte <i>V</i>	5
Zeppole (ricotta doughnuts), chocolate sauce, vanilla ice cream <i>V</i>	14
Chocolate & ginger bread tart, liquorice quince, Jersey milk ice cream, sorrel <i>V</i>	16
Honey rozata, scorched orange, puffed faro, cocoa nibs <i>V</i>	14
Ice cream selection <i>V</i>	4 ea
Sorbet selection <i>V</i>	4 ea
Cheese plate, quince paste, crisp & warm bread <i>V</i>	9 / slice
Affogato: Amaretto, Frangelico or Licor 43 <i>V</i>	17



We are proud to serve Australian produce by @vicsmeatmarket | #JotoFreshFish |  
@twoprovidores | @simonjohnsonprovidore

## SHARING MENU

69 per guest

*Designed for the whole table, 2 or more guests*

Tarama dip, bottarga, lemon oil, fennel pollen, flat bread

Kingfish crudo, chilli, ruby grapefruit, puffed farro, buttermilk, dill oil

Salumeria plate

Roasted bug, garlic & chilli butter, herbs

Casarecce, lamb ragout, shitake, cavolo nero, parmesan, horseradish

Jewfish fillet poached in olive oil & salted lemon, artichoke, cucumber, garlic chives, truffle broth

*or*

Herb roasted spatchcock chook, warm carrot, fennel, yoghurt, pistachio

*Sides to the table:*

Gem lettuce, green beans, radish, chives, salad cream

Fries, rosemary salt, smoked garlic & lemon aioli

Chocolate & ginger bread tart, liquorice quince, Jersey milk ice cream, sorrel

Panforte

## THE VEGETARIAN SHARING MENU

Honey roasted garlic, rosemary, cheese pizza

Raw broccoli, apple, onion, salted ricotta, tarragon aioli, walnuts

Golden beets, blue cheese, pear, macadamias, leaves, maple syrup

Roasted carrots, saganaki cheese, honey, oregano, toasted oats & nuts

Chilli kale, Brussels sprouts, fried duck egg, Manchego, pine nuts

Potato gnocchi, onion cream, cauliflower, silver beet, egg, mustard cress

*Sides to the table:*

Gem lettuce, green beans, radish, chives, salad cream

Fries, rosemary salt, smoked garlic & lemon aioli

Chocolate & ginger bread tart, liquorice quince, Jersey milk ice cream, sorrel

Panforte

## **PRIX FIXE**

*Available Monday to Thursday, guests to be seated and ordered between 12-6.30pm*

2 course	35
3 course	55

## **ANTIPASTI**

Rustic chicken liver pate, pear & onion relish, toast

Salumeria plate: Angus bresaola, De Palma salami picante, Blackmore biltong, De Palma ventricina salame, Kurobuta capocollo, pickles

Raw broccoli, apple, onion, salted ricotta, tarragon aioli, walnuts *V*

## **MAINS**

The Tratt's fish & chips, pickles, cos salad, tartare sauce

Mulloway fillet poached in olive oil & lemon confit, artichoke, cucumber, shimeji mushrooms, garlic chives, truffle broth

### ***Pizza & Pasta Mains***

*Our pasta is house made from organic semolina | Tell us if you're gluten free*

Pizza: Tomato, buffalo mozzarella, basil *V*

Pizza: Roasted pumpkin, silver beet, olives, feta, rocket, walnut chilli relish *V*

Pasta: Angel hair, barely touched tuna, zucchini, rocket, chilli, lemon, capers

## **DESSERT**

Zeppole (ricotta doughnuts), chocolate sauce, vanilla ice cream *V*

Honey rozata, scorched blood orange, puffed faro, cocoa nibs *V*

Selection of ice creams *V*

Choice of 1 cheese, quince paste, crisp & warm bread *V*