

# La Tratt

Fairfield RSL, 14 Anzac Avenue, Fairfield **9727 5000**

ITALIAN

 14/20



If you can tolerate the whole RSL signing-in palaver and the patterned carpets that go with the territory, just beyond the pokies a treat lies in store. The chocolate-toned dining room with its mirror-mounted sconces and flickering gas fires – even in summer! – has been designed with comfort and hearing in mind. A rabbit terrine is more like rillettes but, terminology aside, its rich shredded flesh is matched with a slab of seared foie gras, the tangy cornichons a good contrast. Firm scallops and pureed sweetcorn are topped with crisp frills of pancetta, granular sweetbreads the only let-down. Heaven lies in the duck and wild mushroom pie, its buttery pastry handsomely encasing a gutsy filling. Braised lamb shoulder, grilled cutlet, green olive tapenade, smoky eggplant and caponata is a busy dish, but it all works. Well-timed service allows sufficient pause before your cinnamon and sugar-doused Italian doughnuts with vanilla gelato and dulce de leche.

**Hours** Wed-Sat 6-9.30pm

**Typical prices** E \$20 M \$32 D \$14

**Cards** DC AE V MC Eftpos

**Wine** Oz-dominated, with some big-ticket Europeans for that winning streak; 10 by the glass

**Chefs** Jason Joannou

**Owner** Fairfield RSL Club

**Seats** 60; wheelchair access; bar

**www**.fairfieldrsl.com.au

**And** . . .prepare for a surprise as you enter – this is no ordinary RSL.