

La Tratt

Inspired by the Silver Spoon

INSPIRATIONS

† The Silver Spoon · Recipes compiled by Phaidon

‡ Grossi Fiorentino · written by Guy Grossi & Jan McGuinness

✧ A Lombardian Cookbook · Alessandro Pavoni & Roberta Muir

* Ligurian Kitchen · Lucio Galletto and David Gale

◇ Love Italy · Guy Grossi

∞ My Italian Heart · Guy Grossi

§ Made in Italy: Food & Stories · Giorgio Locatelli

❖ Something Italian · Maurizio Terzini

THE AUSTRALIAN AGE The Sydney Morning Herald brisbane times WA Today

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GUIDE 2018



Edited by
MYFFY RIGBY &
ROSLYN GRUNDY



CONGRATULATIONS TO LA TRATT ON ACHIEVING
TEN YEARS IN THE SYDNEY MORNING HERALD
GOOD FOOD GUIDE

"File under; how does this exist?
A high end italian joint that takes
inspiration from classic cookbooks like
The Silver Spoon"

2018 GOOD FOOD GUIDE
SCORE 14.5/20

LA TRATT'S COMMITMENT TO ENVIRONMENTAL SUSTAINABILITY

REDUCING FOOD WASTE INTO LANDFILL

Fairfield RSL has joined the food recycling revolution, teaming up with ORCA to convert wasted to wanted. The ORCA technology turns food waste into an environmentally safe liquid that significantly reduces both landfill and harmful emissions.

This results in a huge reduction of wastage at the Club, with unwanted or leftover food no longer ending up in landfill.

LA TRATT ROOFTOP HERB GARDEN

Our property has a large commercial rooftop herb garden supplying our establishment with approximately 30 different varieties of home-grown herbs.

These are attended to by our trained chefs and harvested when required. The compost used for our herb garden is produced on site utilising produce from our kitchens. Herbs harvested from our garden are used as ingredients and garnishes to our dishes wherever possible.

LA TRATT ROOFTOP BEEHIVES

Located adjacent to our rooftop herb garden beehives have been installed and the 300,000 resident bees collect pollen and nectar from the local gardens to produce honey used in our dishes.

LaTratt ACQUA

La Tratt water is available in both still (Acqua) and sparkling (Acqua bolle) and is produced utilising a state of the art filtration system to purify the water. The purified water is served in recycled bottles and is a "bottomless" glass. We add Kishu Bincotan charcoal sticks to our La Tratt water bottles. This is made from Japanese Holm Oak which grows in the forested hills of Kii Peninsula. These sticks remove chlorine and other chemicals whilst releasing natural minerals such as potassium and magnesium back into the water.



YOUR TABLE SEASONING

Italian Trapani - Hand harvested salt from Sicily's Old Salt Road
Diemen Pepper - Native Pepper from Tasmania



food | *for* | thought:

feeding • the • soul

Our SJC (Social Justice Committee) has created a unique way to aid the homeless both physically and spiritually. For further information on how you can be involved, please speak with one of our waitstaff.



MATTHEW TALBOT
HOSTEL



GROUP BOOKINGS

La Tratt will only take bookings of up to 10 guests to maintain that La Tratt ambience. Summer House restaurant welcome larger group bookings.



CHILDREN IN LA TRATT

Children are always welcome on our property, however, we do appreciate that you will respect fellow diners in relation to noise levels and workplace safety issues pertaining to unsupervised children in the busy areas of our restaurants. This is particularly relevant with wait staff carrying glass, heavy and sharp objects.

STARTERS

BRUSCHETTA †	\$12.00
Toasted ciabatta with fresh vine ripened tomato, basil, spanish onion and extra virgin olive oil	
ARANCINI ◊	\$12.00
Rice balls filled with provolone cheese, black garlic aioli and parmesan	
OLIVE ALL ASCOLANA ◊	\$12.00
Fried stuffed olives with pork and veal ragu, served with tomato passata	

ENTRÉES

ZUPPA DI PATATE PORRO ❖	\$16.00
Potato, celeriac & leek soup, infused white truffle oil, served with pecorino cheese croutons.	
VITELLO TONNATO ⇨	\$22.00
Traditional sous vide of veal loin, sesame seared tuna, fried capers & tuna sauce	
QUAIL DI SALTIMBOCCA ◊	\$22.00
Roast quail wrapped in pancetta & sage, sweet corn puree, blood sausage & basil oil	
AMALFI GAMBERI ‡	\$22.00
Pan-fried Yamba prawns, white wine, tomato, garlic, olive oil & crusty bread served in the pan	
BURRATA DI ANTIPASTI E PROSCIUTTO §	\$20.00
Burrata, caponata salad, San Daniele prosciutto, pine nuts & char-grilled crostini	

PASTA

GNOCCHI DI ARAGOSTA *	\$20.00 \$30.00
Potato gnocchi, slipper lobster meat, tomato passata, chilli, cream, basil & shallots	
RISOTTO ALLA MILANESE CON OSSO BUCO †	\$18.00 \$26.00
Saffron risotto, White River veal osso buco, bone marrow & gremolata	
TAGLIOLINI ALLA NDUJA E RICOTTA ❖	\$18.00 \$26.00
Fresh Tagliolini, nduja salami, broad beans, lemon, rocket, ricotta & a raw egg yolk	

MAINS

MANZO ALL'OCCHIO DI COSTOLA ❖	\$110.00
serves 2 - please allow a minimum of 30 minutes	
Riverina Black Angus tomahawk, duck fat roast potatoes, salsa verde, caramelised eschallot & truffle marsala sauce	
TAGLIATA DI MANZO §	\$44.00
Black Angus Signature tenderloin grain fed for 300 days, potato & sage fritter, eschallot, enoki and a porcini horseradish butter	
PANCETTA DI MAIALE CON SALSIA DI GRAPPA ◇	\$35.00
Crispy skin pork belly, parsnip puree, confit fennel, almonds & apple grappa jus	
PESCE ARROSTO E SEPPIE ◇	\$38.00
Pan roasted fillet of Petuna Ocean trout, herb puree, confit cuttlefish, green olive & lemon emulsion	
ARROSTO ANATRA ◇	\$38.00
Sous vide of Dutton Park Duck breast, beetroot puree, fregola, garlic chives, hazelnuts & sweet wine sauce	

SIDES

PANZANELLA ∞	\$12.00
Salad of vine ripened tomatoes, croutons, capers, basil, olive oil & goats curd	
INSALATA SALUBRE †	\$12.00
Salad of cabbage, walnuts, parmesan, raisins and chardonnay aioli	
PUR'E E PATATE †	\$12.00
Potato purée with white truffle oil	
POLENTA FRITTA ◇	\$12.00
Fried polenta chips with gorgonzola sauce	

DESSERTS

PIATTOI DEGUSTAZIONE PER 2 \$32.00

Tasting platter for 2 consisting of:

Italian doughnuts, vanilla bean ice cream, cinnamon sugar, hazelnuts & dulce de leche

Traditional Italian mascarpone mousse and chocolate coffee sponge

Vanilla pannacotta, poached rhubarb, raspberry, lemon balm & crostoli

BOMBOLONI ‡ \$16.00

Italian doughnuts, vanilla bean ice cream, cinnamon sugar, hazelnuts & dulce de leche

TIRAMISU † \$18.00

Traditional Italian mascarpone mousse and chocolate coffee sponge

PANNACOTTA ALLA VANIGLIA ◇ \$18.00

Vanilla pannacotta, poached rhubarb, raspberry, lemon balm & crostoli

COFFEE & TEA

COFFEE

\$5.00

La Tratt uses the Hennessy Venetia Signature Blend. This blend contains Rainforest Alliance Certified Coffee Beans. It is a medium roast perfectly infused with floral notes and an underlying rich, earthy vein.

TEA

\$4.00

Our Hennessy range is available in black, herbal and organic varieties:

ENGLISH BREAKFAST

Traditional black tea blend originating from IMO certified plantations in India.

PEPPERMINT

A cleansing tea that aids digestion with a soothing flavour.

GREEN TEA SENCHA

A traditional and refreshing oriental infusion from Sri Lanka.

GREEN JASMINE

Chinese green tea from Fujian, mixed with jasmine petals.

EARL GREY

A refreshing classic black tea infused with bergamot originating from Sri Lanka.

ORGANIC CHAMOMILE

A calming tea of chamomile blossoms with an intense, sweet, honey-like aroma and flavour.

GINGER KISS

Warming ginger tea with the tang of lemongrass and hibiscus.

STRAWBERRY PATCH

A sweet fruity tea flavoured with strawberry, apple, hibiscus, rosehip, raspberry, strawberry leaves and linden.

CHAI MARSALA

A black tea with an aromatic mix of cinnamon, cardamom, ginger and rose.