

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

LA TRATT'S COMMITMENT TO ENVIRONMENTAL SUSTAINABILITY

REDUCING FOOD WASTE INTO LANDFILL

Fairfield RSL has joined the food recycling revolution, teaming up with iugis to convert wasted to wanted. The iugis 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.



CHILDREN IN LA TRATT

Children are always welcome on our property, however, we do appreciate that you will respect fellow diners and ensure that all children remain seated and supervised during their stay and that crying or distraught children are comforted outside the restaurant and that all electronic games are switched to mute. There are 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

POMODORO BRUSCHETTA †	\$14.00
Toasted pane di casa with fresh vine ripened tomato, basil, Spanish onion and extra virgin olive oil	
ARANCINI †	\$14.00
Rice balls filled with provolone cheese, served with black garlic aioli and parmesan	
MORTADELLA E SOTTACETI †	\$14.00
Sliced olive mortadella served with house pickled vegetables	

ENTRÉES

FICHI AL FORNO †	\$20.00
San Danielle prosciutto wrapped baked figs, served with Gorgonzola sauce and our 'Secret Garden' honey	
PESCE CRUDO ∞	\$20.00
Sliced raw Hiramasa Kingfish, watermelon, pickled cucumber, fennel & citrus dressing	
FIOR DI ZUCCA FRITTI †	\$20.00
Lightly fried mozzarella, ricotta & goats cheese filled zucchini flowers, fresh tomato passata & green olive tapenade	
PANCETTA DI MAIALE CROCCANTE *	\$18.00
Crispy skin Berkshire pork belly, apple & pearl barley salad, pickled radish and almond salsa agresto	
INSALATA DI MARE §	\$22.00
Salad of marinated cuttlefish, octopus, prawns & mussels, with lemon caper oil & crostini	

PASTA

GNOCCHI DI ARAGOSTA *	\$22.00 \$32.00
Potato gnocchi, slipper lobster meat, tomato passata, chilli, cream, basil & shallots	
ZAFFERANO LINGUINE †	\$18.00 \$26.00
Saffron pasta ribbons, asparagus, lemon, garlic, chili, basil & pangrattato	
CAVATELLI DI AGNELLO ‡	\$20.00 \$30.00
Cavatelli pasta with braised spring lamb, fresh peas, mint, truffle, parsley butter & pecorino	

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 §	\$46.00
Black Angus Signature tenderloin grain fed for 300 days, potato & sage fritter, eschallot, enoki and a porcini horseradish butter	
SCAMONE DI AGNELLO ◇	\$44.00
Sous vide of Victorian Spring Lamb rump, mushroom creme, zucchini, mint and green bean salad, fetta dressing	
PESCE ARROSTO §	\$39.00
Pan roasted fillet of John Dory, artichoke puree, confit cherry tomato, lemon balm & vernaccia wine sauce	
POLLO GRIGLIATO †	\$40.00
Char grilled spatchcock, sweetcorn puree, pancetta, pine nuts, raisins, rocket, and fig vincotto	

SIDES

INSALATA DI RUCOLA †	\$14.00
Salad of rocket, pear, parmesan, walnuts & balsamic dressing	
INSALATA SALUBRE †	\$14.00
Salad of cabbage, walnuts, parmesan, raisins and chardonnay aioli	
PUR'E E PATATE †	\$14.00
Potato purée with white truffle oil	
POLENTA FRITTA ◇	\$14.00
Fried polenta chips with gorgonzola sauce & parmesan	

DESSERTS

PIATTOI DEGUSTAZIONE PER 2	\$32.00
Tasting platter for 2 consisting of: Italian doughnuts, cinnamon sugar, hazelnuts & dolce de leche Traditional Italian mascarpone mousse and chocolate coffee sponge Raspberry & vanilla Galliano semifreddo, Italian meringue & pistachio praline	
BOMBOLONI ✱	\$18.00
Italian doughnuts, vanilla bean ice cream, cinnamon sugar, hazelnuts & dolce de leche	
TIRAMISU §	\$18.00
Traditional Italian mascarpone mousse and chocolate coffee sponge	
SEMIFREDDO ✧	\$18.00
Raspberry & vanilla Galliano semifreddo, Italian meringue, berry glass tuille & pistachio praline	

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.