

# 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 Binchotan 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 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 †  | \$18.00 |
| Toasted pane di casa with fresh vine ripened tomato, basil, Spanish onion and extra virgin olive oil |         |
| ARANCINI †   | \$16.00 |
| Rice balls filled with provolone cheese, served with black garlic aioli and parmesan                 |         |
| VELUTATA DI FUNGHI †   | \$4.00  |
| Demitasse of mushroom Veloute soup, white truffle oil, chives & parmesan crisp                       |         |

## ENTRÉES

|   |         |
|---|---------|
| PESCE CRUDO †   | \$24.00 |
| Yellow Fin tuna & Hiramasa kingfish tartare, pickled cucumber, Salmon roe, avocado creme, citrus dressing & sesame lavosh |         |
| AMALFI PRAWNS ‡   | \$26.00 |
| Oven roasted Yamba Garlic prawns, vine ripened tomatoes white wine & chargrilled crostini                                 |         |
| FIOR DI ZUCCA ARROSTITI *   | \$22.00 |
| Oven roasted zucchini flowers filled with potato & ricotto, pepitas, green olives, confit tomato & tartufo dressing       |         |
| PANCIA DI MAIALE ‡  | \$22.00 |
| Crispy skin spiced pressed pork belly, apple & witlof salad, pickled daikon & vincotto                                    |         |
| ANTIPASTI E BURRATA ◇   | \$22.00 |
| Baby burrata, capicola, San Daniele prosciutto, house made pickles & parmesan wafers                                      |         |

## PASTA

|   |                   |
|---|-------------------|
| GNOCCHI DI ARAGOSTA ✱   | \$28.00   \$40.00 |
| Potato gnocchi, slipper lobster meat, tomato passata, chilli, cream, basil & shallots       |                   |
| GIGLI E NDUJA ◇   | \$22.00   \$30.00 |
| Rolled pasta 'Gigli' spirals, nduja, guanciale, rucola, gorgonzola cream & parmegiano crisp |                   |
| RISOTTO BIANCO †  | \$19.00   \$27.00 |
| White risotto, fried zucchini flowers & gremolata   |                   |

## MAINS

|  |         |
|--|---------|
| FILETTO DI MANZO ‡   | \$52.00 |
| 180g Riverina Pinnacle grass fed beef tenderloin, onion soubise, roast potato gallette, shimeji mushrooms & mustard butter |         |
| VITELLO MILANESE ∞   | \$44.00 |
| Pan fried herb breaded veal, kipfler potato, parmesan, lemon, capers & heirloom tomato salad                               |         |
| SPATCHCOCK ALLA GRIGLIA †  | \$44.00 |
| Char-grilled spatchcock, sweet corn puree, pancetta, mizuna, pinenuts, witlof & vincotto                                   |         |
| PORCETTA ◇   | \$42.00 |
| 6 hour roast Berkshire pork neck, carrot puree, peach & cabbage salad, crackle & grappa sauce                              |         |
| ARROSTIVE PESCE FRESCO †   | \$45.00 |
| Pan roasted fresh market fish fillet, vine ripened tomatoes, fregola, capers, lemon, samphire & mussels                    |         |

## SIDES

|   |         |
|---|---------|
| INSALATA DI RUCOLA §  | \$16.00 |
| Salad of rocket, pear, shaved parmesan, walnuts & balsamic dressing     |         |
| INSALATA SALUBRE †  | \$16.00 |
| Salad of white cabbage, walnuts, parmesan, raisins and chardonnay aioli |         |
| PUR'E E PATATE †  | \$16.00 |
| Potato purée with white truffle oil                                     |         |
| POLENTA FRITTA ◇  | \$16.00 |
| Fried polenta chips with gorgonzola sauce & parmesan                    |         |
| ANELLI DI CIPOLLA FRITTI ◇  | \$16.00 |
| Crispy fried onion rings, cumin & paprika salt                          |         |

## DESSERTS

PIATTO DEGUSTAZIONE PER 2 \$38.00

Tasting platter for 2 consisting of:

BOMBOLINI

Italian doughnuts, cinnamon sugar, hazelnuts & dulce de leche

YOGURTE SBRICCIOLATO

Yoghurt gelato, olive oil & macadamia crumble  
mango & passionfruit

TORTA DI LEMONE

Amalfi lemon tart, coconut & burnt Italian meringue

BOMBOLONI † \$19.00

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

YOGURTE SBRICCIOLATO † \$19.00

Yoghurt gelato, olive oil & macadamia crumble,  
mango & passionfruit

TORTA DI LEMONE † \$19.00

Amalfi lemon tart, bellini berry sorbet, coconut  
& burnt Italian meringue

## COFFEE & TEA

### COFFEE

\$5.00

La Tratt uses the Hennessy Mojo Signature Blend. This blend contains 100% Arabica Coffee Beans. It is a medium strength coffee with a beautiful, smooth taste containing a hint of chocolate. This sophisticated blend presents a dense crema & highlights fruity notes with delicate acidity.

### 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.