

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 food into a liquid that can be used. 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 tomatoes, 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

GUANCIA E SCALLOP ‡	\$22.00
Smoked pork jowl, pan seared Japanese scallop, parsnip puree & vin santo sauce	
AMALFI PRAWNS ‡	\$28.00
Oven roasted Yamba garlic prawns, roma tomatoes, white wine, basil & chargrilled crostini	
ZUCCHINI FLOWERS ◇	\$22.00
Lightly fried zucchini flowers filled with ricotta & fior di latte, herb puree and sauce vierge	
GRIGLIA SQUID ‡	\$22.00
Chargrilled South Coast calamari, pickled radish, pangratatto & squid ink sauce	
FICHI E PROSCIUTTO *	\$24.00
Local figs wrapped & roasted in San Daniele prosciutto, burrata, vincotto & crostini	

PASTA

GNOCCHI DI ARAGOSTA ✱	\$28.00 \$40.00
Potato gnocchi, slipper lobster meat, tomato passata, chilli, cream, basil & shallots	
RAVIOLI DI ZUCCA ◇	\$19.00 \$27.00
Butternut pumpkin & ricotta ravioli, herb sauce, brown butter, sunflower seeds & pecorino	
TAGLIATELLE SALSICCIA E FUNGHI ◇	\$22.00 \$30.00
Flat ribbon pasta, Calabrese pork and fennel sausage, king mushrooms & tartufo cream	

MAINS

FILETTO DI MANZO †	\$54.00
200g Angus Grainge grain fed beef tenderloin, roast bone marrow, layered potato & gremolata	
PORCETTA MILANESE †	\$42.00
Herb breaded Byron Bay Berkshire pork cutlet, potato puree, parmesan, witlof & apple calvados jus	
OSSO BUCCO †	\$40.00
White River veal osso bucco, creamed white polenta & pinenut gremolata	
BARRAMUNDI CON BRIOCHE ‡	\$45.00
Pan roasted Humpty Doo barramundi fillet, herb & almond crust, prawn bisque & guanciale	
VENISON PIE ◇	\$44.00
Slow cooked Mandagary Creek venison pie, wild mushrooms, pearl onions & truffle cream marsala	

SIDES

INSALATA DI RUCOLA §	\$17.00
Salad of rocket, pear, shaved parmesan, walnuts & balsamic dressing	
INSALATA SALUBRE †	\$17.00
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	
PERA TART Caramelised pear tart, nut brown butter gelato & butterscotch	
SEMIFREDDO Callebaut milk & dark chocolate semifreddo, burnt Italian meringue, 'Secret Garden' rhubarb & pistachio	
BOMBOLONI §	\$20.00
Italian doughnuts, cinnamon sugar, vanilla bean gelato, hazelnuts & dulce de leche	
PERA TART ∞	\$20.00
Caramelised pear tart, nut brown butter gelato & butterscotch	
SEMIFREDDO §	\$20.00
Callebaut milk & dark chocolate semifreddo, burnt Italian meringue, 'Secret Garden' rhubarb & pistachio	

Cakeage - \$4.00 per person

Our chefs will cut, plate and garnish your special celebration cake

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.