# LaTratt

Inspired by the Silver Spoon

## INSPIRATIONS

† The Silver Spoon · Recipes compiled by Phaidon

‡ Grossi Florentino · 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.

SJC

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 welcomes 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

VELUTATA DI FUNGHI † $5.00

Demitasse of mushroom velouté soup, white truffle oil, chives & parmesan crisp

ARANCINI † $17.00

Rice balls filled with provolone cheese, served with black garlic aioli and parmesan

POMODORO E PEPERONATA § $10.00

Vine ripened tomatoes, roast peppers, olive oil, basil, pane di casa

# ENTRÉES

GAMBERI ALLA GRIGLIA (A) ‡ $29.00

Oven roasted Yamba king prawns, tomato almond romesco, sea karkalla, garlic & mustard butter

TUNA CRUDO (A) ¥ $27.00

Raw Mooloolaba bluefin tuna, pickled cucumber, salmon roe, finger lime, fried capers, colatura dressing

CALAMARI SALE E PEPE (A) § $22.00

Clarence River salt & pepperberry calamari, herb salad, blood orange & citrus aioli

BURRATA ◊ $24.00

La Stella burrata, green tomato salsa, olive, baby basil, crostini

PANCETTA DI MIALE ∞ $26.00

'Secret Garden' rooftop honey marinated & grilled pork belly, pear, pickled daikon, puffed rice

(A) = Australian

# PASTA

GNOCCHI DI ARAGOSTA (A) ¥ — $32.00 | $45.00
Potato gnocchi, Western Australian rock lobster, tomato sugo, cream, chilli, basil

RAVIOLI DI MAGRO ¥ — $24.00 | $34.00
Spinach & ricotta ravioli, aged balsamic, sage butter

RISOTTO PRIMAVERA † — $26.00 | $36.00
Spring vegetable risotto, asparagus, broadbeans, pinenuts, stracciatella

TAGLIARINI AI PROSCIUTTO ¥ — $24.00 | $34.00
Long ribbon saffron pasta, Parma prosciutto, chilli, white wine, lemon pangrattato

# MAINS

FILETTO DI MANZO † — $58.00
200g Red Gum grass fed beef tenderloin, potato galette, pencil leek, prosciutto crisp, black garlic, chianti sauce

PESCE ARROSTO (A) § — $46.00
Pan roasted mulloway fillet, spring onions, potato, samphire, lemon vernaccia wine sauce

AGNELLO § — $52.00
Pan roasted spring lamb loin, aubergine puree, peppers, pickled onion, rucola, fetta dressing

SCALLOPPINA DI VITELLO ¥ — $49.00
White River veal scallopine, porcini tomaxelle, eschallot, truffle marsala cream sauce

POLLO ALLA GRIGLIA † — $40.00
Char grilled spatchcock, sweetcorn salsa, pineapple, pancetta, fregola, lime

(A) = Australian

# SIDES

INSALATA DI RUCOLA § $18.00

Salad of rocket, pear, shaved parmesan, walnuts & balsamic dressing

INSALATA SALUBRE † $18.00

Salad of white cabbage, walnuts, parmesan, raisins and chardonnay aioli

PUR'E E PATATE † $18.00

Potato purée with white truffle oil

POLENTA FRITTA ◊ $18.00

Fried polenta chips with gorgonzola sauce & parmesan

PATATINE FRITTE † $14.00

Twice cooked hand cut house chips, cumin & paprika salt, black garlic aioli

# DESSERTS

PIATTO DEGUSTAZIONE PER 2 $38.00

Tasting platter for 2 consisting of:

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

MERINGA
Meringue “pavlova”, zabaglione, vin santo jelly, nectarine, lemon thyme biscuit crumb

SEMIFREDDO
Praline semifreddo, raspberry granita, passionfruit gel, chocolate wafer

BOMBOLONI † $20.00

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

MERINGA † $20.00

Meringue “pavlova”, zabaglione, Vin Santo jelly, nectarine, lemon thyme biscuit crumb

SEMIFREDDO ‡ $20.00

Praline semifreddo, raspberry granita, passionfruit gel, chocolate wafer

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.