

GROUP MENUS

We offer two different menus for groups of 10 or more adults. Please let us know your selection when making a booking.

Menus are subject to change and availability.

PIZZA PASTA SHARING MENU

49.50 per guest

Starters

Marinated olives, buffalo feta, pistachio, spices, sourdough

Tarama dip, bottarga, lemon oil, fennel pollen, flat bread

Pizza | Pasta | Salads & Vegetables

Select two types of pizzas, two pastas, two salad/vegetable dishes from the a la carte menu.

Please consider any dietary requirements when you make your selection as we may be unable to make further substitutions after arrival.

Dessert

Zeppole (ricotta doughnuts), chocolate sauce, vanilla ice cream

Chocolate nemesis, basil ice cream, puffed faro, raspberries

SERIOUS SHARING MENU

69 per guest

Designed for the whole table, available for 2 or more guests

We're very happy to cater to dietary requirements, please let us know before you arrive.

Tarama dip, bottarga, lemon oil, fennel pollen, flat bread

Crisp WA Whitebait, garlic sauce, baby mache, shaved fennel

Tomato salad, bocconcini, eschalot, basil, olives, apple balsamic

Roasted bug, garlic & chilli butter, buffalo mozzarella

Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini

Butterflied rainbow trout, asparagus, black garlic aioli, broad beans, endive

OR

Crumbed lamb cutlets, grilled cos, salsa verde, fried onion

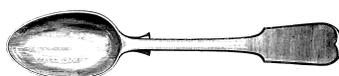
Sides to the table:

Gem lettuce, green beans, radish, chives, salad cream

Fries, rosemary salt, smoked garlic & lemon aioli

The Tratt's tiramisu: lady fingers soaked in marsala, mascarpone, chocolate

Chocolate canoli



THE VEGETARIAN SERIOUS SHARING MENU

69 per guest

Honey roasted garlic, rosemary, cheese pizza

Raw broccoli, apple, onion, salted ricotta, tarragon aioli, walnuts

Tomato salad, bocconcini, eschalot, basil, olives, apple balsamic

Haloumi, honey thyme dressing, spring greens

Grilled asparagus, sautéed chilli kale, fried egg, Manchego, pine nuts

Saffron bucatini, confit onion, spring vegetables, feta

Sides to the table:

Gem lettuce, green beans, radish, chives, salad cream

Fries, rosemary salt, smoked garlic & lemon aioli

The Tratt's tiramisu: lady fingers soaked in marsala, mascarpone, chocolate

Chocolate canoli

