

LUNCH AND DINNER

All day from 11.45am | Please check the blackboard for daily specials

10% surcharge applies on weekends and public holidays: we are proud to pay penalty rates

V is for vegetarian

ANTIPASTI

From the larder, 11.45am to close

Sourdough bread by Penny Fours, olive oil V	3
Honey roasted garlic, rosemary, cheese pizza V	11
Tarama dip, bottarga, lemon oil, fennel pollen, flat bread	14
Marinated olives, buffalo feta, pistachio, spices, sourdough V	15
Rustic chicken liver pate, pickles, toast	18
Oysters shucked to order:	
• natural, shallot & black pepper vinaigrette	5 ea
• crispy battered oysters, tartare sauce	5 ea
Burrata, prosciutto, zucchini pickle, basil, crispbread	23

From the grill, 12pm to close

Scallops on half shell, macadamia cucumber puree, salmon roe, puffed faro	15 for 3
Bresaola carpaccio, parmesan, rocket, smoked garlic aioli, capers, lemon	24
Roasted bugs, garlic & chilli butter, buffalo mozzarella	30

SALADS & VEGETABLES

11.45am to close

Gem lettuce salad, green beans, radish, chives, salad cream V	14 21
Raw broccoli salad, apple, onion, salted ricotta, tarragon aioli, walnuts V	17 24
Pickled pumpkin salad, goat curd, grilled radicchio, chicory, pine nuts, vino cotto V	17 24
Tomato salad, bocconcini, eschalot, basil, olives, apple balsamic V	17 24
Haloumi, spring greens, honey thyme dressing V	19 27
Grilled asparagus, sautéed chilli kale, fried egg, Manchego, pine nuts V	17 24
Steamed green beans, toasted almonds, preserved lemon V	14
Fries, rosemary salt, smoked garlic & lemon aioli V	9



PIZZA

Choose house made sourdough crust or gluten free (\$2 for gluten free)

All pizzas contain cheese unless requested

11.45am to close

Tomato, mozzarella, basil V	19
Mushrooms, caramelised onion, blue cheese, balsamic grilled radicchio V	23
Roasted pumpkin, silver beet, olives, feta, rocket V	23
Spicy salami, potato, garlic, rosemary, pickled onion, mascarpone	23
Pork sausage, prosciutto, eggplant, basil	24
Lamb sausage, caramelised onion, olives, silver beet, provolone, harissa yoghurt	24
Prawns, garlic, chili, cavolo nero pesto, rocket	28

PASTA (MAINS SIZE)

We make our pasta in house | Ask about gluten free gnocchi & pasta

11.45am - close

Saffron bucatini, confit onion, spring vegetables, feta, pine nuts V	27
Angel hair, barely touched tuna, zucchini, rocket, chilli, lemon, capers	31
Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini	31
Squid ink rigatoni, pipis, prawns, tomato sugo	31
Casarecce, veal osso buco ragu, green olives, gremolata, toasted almonds	31

MAINS

11.45am - close

The Tratt's fish & chips, pickles, cos salad, tartare sauce	31
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From the grill, 12.15pm - 3.30pm, 5pm - close

Pesce del giorno (fish of the day)	market price
Butterflied rainbow trout, asparagus, black garlic aioli, broad beans, endive	36
Crumbed lamb cutlets, grilled cos, salsa verde, fried onion	36
Charred grain fed Rangers Valley Angus rump, fries, bearnaise	35



DESSERT

11.45am to close

Chocolate canoli <i>V</i>	5
Zeppole (ricotta doughnuts), chocolate sauce, vanilla ice cream <i>V</i>	15
The Tratt's tiramisu: lady fingers soaked in marsala, mascarpone, chocolate <i>V</i>	16
Buttermilk vanilla panna cotta, berries, lemon myrtle, hokey pokey	15
Chocolate nemesis, basil ice cream, puffed faro, raspberries <i>V</i>	15
Ice cream selection <i>V</i>	4 ea
Sorbet selection <i>V</i>	4 ea
Brie Fermier & Ossau Iraty cheeses, pickled baby figs, crisp fruit bread <i>V</i>	17
Affogato: Amaretto, Frangelico or Licor 43 <i>V</i>	17

We are proud to serve Australian produce by
Vic's Meats | Joto Fresh Fish | LJ Parthenos | Two Providores | Fino Foods |
Nicholas & Saville

