

**BREAKFAST**

resh fruit plate	12.9
house made muffin	3.5
brasserie bread toast or croissant with ross' home made jams	5.9
toasted banana & blueberry bread with walnut butter	7.9
free range eggs (scrambled, poached or fried) with tomato & brasserie bread toast	10.9
free range eggs (scrambled, poached or fried) with bacon, tomato & brasserie bread toast	14.9
scrambled free range eggs with smoked salmon, house made corn bread and hollandaise	16.9
roasted field mushrooms on toasted sourdough with shaved parmesan, garlic, parsley and truffle oil	8.9
baked eggs with spinach, smoked tomato and red peppers, parmesan and toasted turkish	13.9
warmed sweetened cous cous with vanilla poached fruit and yoghurt	10.9
goat's cheese & spinach omelette with chorizo sausage and smoky tomato relish	16.9
bondi trattoria's house blended granola with banana, fresh berries & yoghurt	10.9
crostini with smoked salmon, avocado, spanish onion, capers and mascarpone	13.9
bacon and egg roll in a thick brasserie bread roll with house made smoky tomato relish	14.9
semolina porridge with berries & yoghurt or banana & honey or apple & maple compote	9.9
brasserie bread sourdough toast with truss tomatoes ricotta and olive oil	8.9
bircher muesli with grated apple, toasted almonds, currants, goji berries, honey & yoghurt	9.9
asparagus and fried eggs with prosciutto, parmesan & crostini	16.9
french toast with baked rhubarb, toasted almonds and mascarpone	11.9
ricotta apple and maple hot cakes topped with yoghurt	11.9

**SIDES**

hollandaise, smoky tomato relish	2
bacon, sausages, baked field mushrooms, baked beans, avocado, spinach, apple & maple compote	4
smoked salmon	5.5

**JUICES AND SOFT DRINKS**

fresh squeezed orange juice	5.5
parkers organic juices: apple, mango & peach	4.8
bottled juices: cranberry or tomato	4.4
italian nectars peach or pear	3
frappes, smoothies and shakes	4.4
iced coffee and iced chocolate	4.4
iced tea	3.5
italian soft drinks: chinotto, limonata, aranciata rossa, mandarino, pompelmo	3.9
san bitter	2.5
natural sparkling mineral water 500ml	4.4
natural sparkling mineral water 1000ml	8.5
natural still mineral water 500ml	4.4
bottled soft drinks: coke, diet coke and sprite	3.3

**TEA AND COFFEE**

coffee	3
long coffee	4
hot chocolate	4
soy and decaf	+20c
loose leaf teas	3.3
earl grey	
english breakfast	
green	
chamomile	
peppermint	
freshmint	

# *Bendi* TRATTORIA

## LUNCH

marinated olives	7.9
grissini with eggplant & garlic puree	7.9
bruschetta	8.9
sourdough bread	3.9
garlic bread	5.9

### ENTREE

antipasto	16.9
cured meat plate	20
seafood antipasto	25
globe artichokes, asparagus, broad beans, soft boiled egg & breadcrumbs	17.9
buffalo milk mozzarella, truss tomatoes, basil, olives & crostini	17.9
fried polenta, tomato, spinach & goats curd	16.9
beef carpaccio with olive, parmesan & eschallot dressing	20.9
steamed boston bay (sa) mussels, tomato, garlic & chilli	18.9
fried squid with aioli, radish & watercress	17.9
prosciutto and pear salad with witlof, rocket & gorgonzola	17.9

### PASTA & RISOTTO

spaghetti & meatballs	15.9
fusilli with tomato, basil, & chilli	14.9
bucatini with pork & fennel sausage, sweet & sour peppers, tomato & basil	18.9
angel hair pasta with raw tuna, rocket, parmesan & chilli oil	21.9
blue swimmer crab & saffron risotto	20.9
pipe rigate with lamb bolognese & peas	18.9
potato and goats cheese gnocchi with asparagus, porcini, burnt butter & sage	17.9
linguini arrabiata with queensland king prawns	21.9

### PIZZA

margherita	15.9
potato, garlic, rosemary & white anchovy with sea salt & olive oil	16.9
king prawn, basil & chilli oil	20.9
three cheese calzone with red peppers, salami & basil	18.9
buffalo milk mozzarella, zucchini, cherry tomato & marjoram	17.9
tomato, mozzarella, fresh rocket, prosciutto & shaved parmesan	18.9

### MAIN

steak sandwich with bacon, rocket, aioli & fries	18.9
chicken parmigiana	20.9
grilled fillet of seabream with kipfler potatoes, watercress & celery salad	22.9

### SIDES

fries	6.9
green beans, garlic & olive oil	7.9
mash potato	6.9
iceberg salad	7.9
roast mushrooms, oregano & chilli	7.9
truss tomato salad	8.9
rocket & parmesan salad	8.9
polenta chips	7.9

# Bendi TRATTORIA

## MAIN MENU

marinated olives	7.9
sourdough bread	3.9
grissini with eggplant & garlic puree	7.9
garlic bread	5.9
bruschetta	8.9

### ENTREE

antipasto	16.9
cured meat plate	20
seafood antipasto	25
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buffalo milk mozzarella, truss tomatoes, basil, olives & crostini	17.9
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prosciutto and pear salad with witlof, rocket & gorgonzola	17.9

### PASTA & RISOTTO

fusilli with tomato, basil & chilli	14.9	19.9
spaghetti & meatballs	15.9	20.9
bucatini with pork & fennel sausage, sweet & sour peppers, tomato & basil	18.9	25.9
blue swimmer crab & saffron risotto	20.9	30.9
pipe rigate with lamb bolognese & peas	18.9	25.9
angel hair pasta with raw tuna, rocket, parmesan & chilli oil	21.9	31.9
linguini arrabiata with queensland king prawns	21.9	31.9
potato and goats cheese gnocchi with asparagus, porcini, burnt butter & sage	17.9	25.9

### PIZZA

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### MAIN

veal cotaletta, tomato, celery, buffalo milk mozzarella & basil	30.9
fillet of blue eye, celeriac puree, steamed clams and cavala nero	29.9
bbq grass fed beef fillet (250g) with fresh herb salad, fennel, eschallot & chilli	32.9
herb crusted lamb loin, potato gratin, beetroot & goats cheese salad	32.9
grilled queensland king prawns and sea scallops with fennel, avocado salad & romesco	34.9

### SIDES

fries	6.9
truss tomato salad	8.9
roast mushrooms, oregano & chilli	7.9
green beans, garlic, parsley & olive	7.9
mash potato	6.9
iceberg salad	7.9
rocket & parmesan salad	8.9
polenta chips	7.9

# Bendi TRATTORIA

## DESSERT

selection of gelato with biscotti	9.9
affogato	11.9
apple and rhubarb crumble with vanilla gelato	14.9
chocolate creme brulee, poached cherries & coconut sorbet	15.9
grappa panna cotta with raspberry jelly and pistachio	14.9

### CHEESE

talleggio with muscatels  
pyengana cheddar with candied citron  
served with mizura crackers & lavosh

individually	15.9
selection	20.9

### DESSERT WINE

#### GLASS

#### BOTTLE

nivole moscato d'asti	8	38
passito di pantelleria	9	40
café sport martini		13.5
café sport liqueur, vodka and a shot of espresso, shaken		
liqueur coffees with espresso and cream		
galliano hot shot		9.9
italian coffee		9.9
mexican coffee		9.9
peppermint schnapps hot chocolate		9.9
butterscotch schnapps hot chocolate		9.9

### DIGESTIVES & LIQUEURS

averna	7.9
sambuca molinari	7.9
cynar	7.9
anice forte luxardo	7.9
limoncello	7.9
nocello	7.9
café sport	7.9
branca menta	8.5
punt e mes	7.9
and a selection of grappas	9

# Bendi TRATTORIA

## WINE

### CHAMPAGNE & SPARKLING

### GLASS BOTTLE

pol roger brut pinot chardonnay epervay france 1998			140
pol roger brut pinot chardonnay epervay france nv			98
duetz marlborough cuvee pinot chardonnay marlborough new zealand nv	9		45
prosecco di conegliano italy nv	8.5		41

### HOUSE WINE

all our house wines are quality wines, we serve them by the glass, half litre and litre

	GLASS	1/2 LT	LITRE
dry white (semillon/sauvignon blanc)	6.5	19	28
dry red (cabernet/merlot)	6.5	19	28

### WHITE

### GLASS BOTTLE

corte giara pinot grigio delle venezie italy 2007	8.5	39
pra soave classico monteforte d'alpone veneto italy 2006	9.5	49
mariner sauvignon blanc nelson marlborough new zealand 2007	8.5	42
petersons semillon hunter valley new south wales 2004	9.5	47
tin cows chardonnay yarra valley victoria 2005	8.5	40
christmont lazona arneis king valley victoria 2006	8.5	41
paringa estate riesling mornington peninsula victoria 2006	7	34

### RED

formby & adams cabernet sauvignon langhorne creek south australia 2006	7	34
pencarrow pinot noir martinborough new zealand 2006	8.5	42
langmeil shiraz grenache mourvedre barossa south australia 2006	8.5	43
tin cows merlot yarra valley victoria 2005	8.5	40
leylines shiraz mclaren vale south australia 2006	8	39
danzante chianti firenze italy 2006	9	45
poverty hill cabernet sauvignon eden valley south australia 2005		48
pikes & joyce pinot noir adelaide hills south australia 2006		57

### ROSE

chapman grove rose margaret river west australia 2006	8	35
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### BEER

ITALIAN	LOCAL		
peroni nastro azzuro	7.9	cascade premium light	5.5
birra moretti	7.9	boags premium	6.9
menabrea	7.9	james squire amber ale	6.9
ichnusa-sardinia	7.9	victoria bitter	5.9
castello	7.9	crown lager	6.9
		pure blonde	6.9

byo wine only corkage \$8 per bottle

# *Bendi* TRATTORIA

## COCKTAILS

### ITALIAN

orange negroni 13.5  
gin, campari, cointreau, dry vermouth and blood orange juice

limoncello mint spritzer 13.5  
limoncello over muddled fresh mint, fresh lime and ice topped with soda

bellini 11.9  
white peach nectar with prosecco

café sport martini 13.5  
café sport liqueur, vodka and a shot of espresso, shaken

disaronno sour 13.5  
almond liqueur and fresh lemon juice shaken sugar and egg white

that's amore 13.5  
aperol, cointreau and orange zest, over ice and topped with soda

### CONTEMPORARY

apple treacle 13.5  
havana club, cinnamon, star anise and apple juice

lychee martini 13.5  
muddled lychees, vodka and lychee juice, shaken

peach debonaire 13.5  
vodka, peach nectar, crème de peche over ice and topped with soda

moscow mule 13.5  
vodka, fresh lime and ginger beer

mango & peach long island 13.5  
havana club, tequila, cointreau, vodka, peach and mango juice over ice

raspberry caprioska 13.5  
raspberry, vodka, sugar and fresh limes muddled, over ice

chilli vodka bloody mary 12.9  
vodka infused with mediterranean chillies, tomato juice and celery

please ask for your favourite cocktail