

Bondi TRATTORIA

BREAKFAST

fresh fruit plate	12.9
toasted sourdough, turkish, multigrain or croissant with ross' home made jams	5.9
house made muffin	3.5
toasted banana & blueberry bread with walnut butter	7.9
bacon & eggs (poached, scrambled or fried) with tomato and toast	14.9
roasted field mushrooms on toasted sourdough with shaved parmesan, garlic, parsley and truffle oil	8.9
crumpet french toast with bacon and maple syrup	13.9
oat porridge with berries or banana	9.9
baked eggs with smoked tomato and red peppers, parmesan and toasted turkish	13.9
fried rice omelette with mushrooms, spinach & house made chilli sauce	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 & egg sandwich with turkish bread, rocket and house made smoky tomato relish	14.9
poached free range eggs with smoked salmon & spinach on a potato rosti with mustard sauce	16.9
sourdough toast with truss tomatoes, ricotta and olive oil	8.9
bircher muesli with grated apple, toasted almonds, currants, blueberries, honey & yoghurt	9.9
grilled haloumi with basil, strawberries, balsamic vinegar and prosciutto	13.9
buttermilk pancakes with fresh blueberries, banana, mascarpone & maple syrup	14.9

SIDES

smoky tomato relish, ricotta, yoghurt	2
bacon, sausages, baked field mushrooms, chilli baked beans, avocado, spinach, potato rosti	4
smoked salmon	5.5

JUICES AND SOFT DRINKS

fresh squeezed orange juice	5.5
parkers organic juices: apple or 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	3.3
long coffee	4.4
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
sourdough bread	3.9
garlic, herb & parmesan pizza crust	7.9
grissini with eggplant & garlic puree	7.9
bruschetta	8.9

ENTREE

alaskan king crab & sweetcorn chowder	16.9
vegetarian antipasto	16.9
trattoria mixed plate for two, served with sourdough	32.9
crystal bay prawns, broad beans, fennel, soft herbs and sherry vinaigrette	20.9
buffalo milk mozzarella, truss tomatoes, basil, olives & crostini	17.9
fried polenta, tomato, spinach & goats curd	16.9
salad of preserved artichoke, prosciutto, chickpeas, baby cos & anchovy dressing	18.9
seared wild atlantic sea scallops, shiitake mushrooms, radish, witlof & baby zucchini	22.9
fried squid with aioli, radish & watercress	17.9
beef carpaccio, fresh horseradish, eschallot, roast peppers, capers & crostini	20.9
steamed boston bay (sa) mussels, chilli, garlic, tomato, basil & crostini	18.9

PASTA & RISOTTO

potato and goats cheese gnocchi with asparagus, porcini, burnt butter & sage	18.9
spaghetti with hand rolled pork & fennel sausage, tomato & basil	15.9
linguini arrabiata with queensland king prawns, basil and baby spinach	22.9
angel hair pasta with raw tuna, rocket, parmesan & chilli oil	22.9
zucchini flower & mushroom risotto	18.9
fussili puttanesca	18.9
fettucine prima vera - asparagus, sugar snaps, spinach, broccolini, cherry tomatoes, basil, lemon & air dried ricotta	18.9
pappardelle with ragu of veal shin, mushrooms, chilli & marjoram	19.9

PIZZA

margherita	15.9
potato, garlic, rosemary & white anchovy with sea salt & olive oil	16.9
king prawn basil & chilli oil	20.9
calzone with smoked ham, provolone, mushroom and spinach	18.9
calabrese - hot salami, olive and anchovy	16.9
prosciutto, artichoke, rocket & parmesan	19.9

MAIN

steak sandwich with bacon, mozzarella, rocket, aioli & fries	18.9
chicken parmigiana	21.9
barramundi fillet with asparagus, marinated peppers, fennel, watercress and olives	26.9

SIDES

fries	6.9
polenta chips	7.9
rocket & parmesan salad	8.9
iceberg salad	7.9
roast mushrooms, oregano & chilli	7.9
asparagus & sugar snaps, olive oil & lemon	8.9
trattoria mixed salad	9.9
truss tomato salad	8.9

Bendi TRATTORIA

DINNER MENU

marinated olives	7.9
sourdough bread	3.9
grissini with eggplant & garlic puree	7.9
garlic, herb & parmesan pizza crust	7.9
bruschetta	8.9

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prosciutto, artichoke, rocket & parmesan	19.9

MAIN

roast milkfed veal, white bean puree, witlof, gorgonzola, celery & walnuts	33.9
grilled spatchcock, risoni, chorizo, marjoram, chilli & asparagus	28.9
fillet of barramundi (good fortune bay qld) fresh tomato passata, salsa verde & fried eggplant	30.9
bbq loin of spring lamb, baby beets, fresh peas, goat cheese fritters, preserved lemon & soft herbs	34.9
trattoria garlic prawns with pernod & a hint of chilli served with cos and radicchio salad & crostini	34.9

SIDES

fries	6.9
truss tomato salad	8.9
rocket & parmesan salad	8.9
polenta chips	7.9
trattoria mixed salad	9.9
iceberg salad	7.9
roast mushrooms, oregano & chilli	7.9
asparagus & sugar snaps, olive oil & lemon	8.9

Bendi TRATTORIA

DESSERT

SWEET

selection of gelato with biscotti	9.9
affogato	11.9
pavlova with new season berries, passionfruit & mascarpone	15.9
chocolate creme brulee, poached cherries & coconut sorbet	15.9
vanilla bean panna cotta, with blood orange granita & pistachio pashmak	15.9

CHEESE

taleggio with muscatels
asiago with candied citron
gorgonzola with kangaroo island honey
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

COFFEE

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

Bendi TRATTORIA

WINE

SPARKLING

	GLASS	BOTTLE
laurent-perrier brut chardonnay tours-sur-marne france nv		88
duetz marlborough cuvee pinot chardonnay marlborough new zealand nv	9	45
la riva dei frati prosecco valdobbiadene 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
huia sauvignon blanc <i>marlborough new zealand 2009</i>	11	52
il colle pinot grigio <i>veneto italy 2008</i>	8.5	39
three bells semillon sauvignon blanc <i>exeter new south wales 2009</i>	7	31
pra soave classico monteforte d'alpone <i>veneto italy 2009</i>	9.5	49
paringa estate chardonnay <i>mornington peninsula victoria 2007</i>	13.5	65
petersons Semillon <i>hunter valley new south wales 2005</i>	9.5	47
tarra warra estate chardonnay <i>yarra valley victoria 2008</i>	8.5	40
christmont lazona arneis <i>king valley victoria 2008</i>	8.5	41
paringa estate Riesling <i>mornington peninsula victoria 2009</i>	7	34
mariner sauvignon blanc <i>nelson marlborough new zealand 2009</i>	8.5	42

RED

formby & adams cabernet sauvignon <i>langhorne creek south australia 2007</i>	7	34
pencarrow pinot noir <i>martinborough new zealand 2008</i>	8.5	42
langmeil shiraz grenache <i>mourvedre barossa south australia 2009</i>	8.5	43
tarra warra estate merlot <i>yarra valley victoria 2006</i>	8.5	40
leylines shiraz <i>mclaren vale south australia 2007</i>	8	39
raydon estate tails south cabernet sauvignon <i>langhorne creek south australia 2003</i>		51
pike & joyce pinot noir <i>adelaide hills south australia 2008</i>	12	57
pizzini sangiovese shiraz <i>king valley victoria 2009</i>	8	38
danzante chianti <i>toscana italy 2008</i>	9.5	48
rocca montepulciano <i>abruzzo italy 2008</i>	7.5	37
bonacchi chianti <i>riserva quarrata italy 2004</i>	11	51

ROSE

pizzini rosetta king valley victoria 2009	8	37
huia rose marlborough new zealand 2009		48

BEER

peroni nastro azzuro	7.9
pikes oakbank pilsener	7.9
birra moretti	7.9
knappstein reserve lager	7.9
menabrea	7.9
pure blonde	6.9
coopers pale ale	6.9
james squire amber ale	6.9
boags premium	6.9
cascade premium light	5.5
wicked elf witbeer	7.9

byo wine only corkage \$8 per bottle

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

aperolous summer 13.5
aperol, lemon juice, sugar and egg white

CONTEMPORARY

watermelon margarita 13.5
tequila, cointreau, watermelon and lime

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

FUNCTIONS

menu one \$42.50 per head – verbal menu

shared from the middle of the table in 4 courses

mixed bread plate
marinated olives

antipasto

potato and goats cheese gnocchi with asparagus, porcini, burnt butter & sage
linguini arrabiata with queensland king prawns, basil and baby spinach
bbq loin of spring lamb, baby beets, fresh peas, goat cheese fritters, preserved lemon & soft herbs
selection of gelato

menu two \$49.50 per head - printed menu

shared entrees from the middle of the table

mixed bread plate
marinated olives

fried squid with aioli, radish & watercress
steamed boston bay (sa) mussels, tomato, garlic & chilli

main course – order taken

pappardelle with ragu of veal shin, mushrooms, chilli & marjoram
linguini arrabiata with queensland king prawns, basil and baby spinach
fillet of barramundi (good fortune bay qld) fresh tomato passata, salsa verde & fried eggplant
bbq loin of spring lamb, baby beets, fresh peas, goat cheese fritters, preserved lemon & soft herbs
selection of gelato

menu three \$55.50 per head - order taken - printed menu

entrees

crystal bay prawns, broad beans, fennel, soft herbs and sherry vinaigrette
vegetarian antipasto
fried squid with aioli radish & watercress
beef carpaccio, fresh horseradish, eschallot, roast peppers, capers & crostini

mains

pappardelle with ragu of veal shin, mushrooms, chilli & marjoram
linguini arrabiata with queensland king prawns, basil and baby spinach
fillet of barramundi (good fortune bay qld) fresh tomato passata, salsa verde & fried eggplant
bbq loin of spring lamb, baby beets, fresh peas, goat cheese fritters, preserved lemon & soft herbs

dessert

vanilla bean panna cotta, with blood orange granita & pistachio pashmak
chocolate creme brulee, poached cherries & coconut sorbet
pavlova with new season berries, passionfruit & mascarpone

sorry no byo for groups over 10