

BONDI TRATTORIA LADIES' LUNCH

\$45 for a starter and a main OR a main and a dessert

Three courses \$52

BEVERAGES

Lunch includes sparkling water
and an Aperol Spritz or a glass of any wine from the list
Or a non-alcoholic cocktail if you're behaving

MENU

Garlic Turkish bread for the table V

STARTERS

Tarama dip, bottarga, lemon oil, fennel pollen, flat bread
Battered zucchini flowers, feta, preserved lemon, truffle honey, pecorino
Chopped garden salad V
Tomato salad, bocconcini, eschalot, basil, olives, apple balsamic V
Wild rocket, golden beets, pear, gorgonzola, walnuts V
Haloumi, honey & oregano, green & yellow beans, grapes, pecans, witlof V
Crispy Brussels sprouts, chickpeas, pomegranate, pickled onion, mixed herbs VV
Roasted cauliflower, lentils, dates, almonds, harissa yoghurt, herbs V
Garlic & parsley mushrooms V

DESSERTS

Chocolate cannoli (two pieces) V
Zeppole (ricotta doughnuts), chocolate sauce, vanilla ice cream V
Pavlova, white chocolate cream, berries, coconut ice cream V
Banoffee tart: banana, dulce de leche, hazelnuts, whipped cream, vanilla ice cream V
Ice cream & sorbet selection V
Cheese plate: Tintenbar Triple Cream & gorgonzola dolce, quince paste, crackers, bread V
Affogato: Amaretto, Frangelico or Licor 43 (vanilla liqueur) V



The ladies' lunch special is served 12pm onward, 7 days until the end of September

Bookings recommended, arrival time between 12 and 2pm

Tell us you want this menu and we'll hold your table for you all afternoon

V is for Vegetarian VV is for Vegan

Gluten free options charged additional | Dishes subject to availability

The menu is available for the whole table only

Special offer is not available public holidays

MAINS

MEAT & FISH

Baked lamb meatballs, tomato sauce, parmesan, grilled bread
Roast barramundi fillet, lentils, celeriac, vincotto & veal jus dressing
Charred Angus rump steak, fries, green peppercorn sauce



PASTA

Potato gnocchi, Napoli sauce, ricotta, basil V
Potato gnocchi, Bolognese, ricotta, basil
Potato gnocchi, Roasted pumpkin, rapini, peas, feta, smoked tomato, sage butter V
Angel hair, littleneck clams, chili, garlic, white wine, parsley
Angel hair, rare yellow fin tuna, zucchini, rocket, chilli, lemon, capers, parmesan
Spaghetti, Napoli sauce, ricotta, basil V
Spaghetti, Bolognese, ricotta, basil
Spaghetti Carbonara, guanciale, confit garlic, pecorino, egg
Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini



PIZZA

Margarita: mozzarella, basil V
Prosciutto, leg ham, pineapple, mozzarella, rocket
Spicy pepperoni, mozzarella
Capricciosa: ham, mushroom, olives, artichoke
Roasted pumpkin, silver beet, olives, caramelised onion, feta, rocket V
Lamb sausage, caramelised onion, olives, silver beet, provolone, harissa yoghurt
Prawns, garlic, chilli, cavolo nero pesto, rocket
Pesto, mozzarella, ricotta, cherry tomato, green olives V
Truffled four cheeses (gorgonzola, fior di latte, provolone, parmesan), rocket, lemon V



LARGE SALADS

Chopped garden salad V
Tomato salad, bocconcini, eschalot, basil, olives, apple balsamic V
Wild rocket, golden beets, pear, gorgonzola, walnuts V
Haloumi, honey & oregano, green & yellow beans, grapes, pecans, witlof V
Crispy Brussels sprouts, chickpeas, pomegranate, pickled onion, mixed herbs VV
Roasted cauliflower, lentils, dates, almonds, harissa yoghurt, herbs V
Garlic & parsley mushrooms V

