

## LUNCH & DINNER

Weekdays 11.45am – late  
Weekends & public holidays 12pm – late  
10% surcharge weekends and public holidays

**T** is for Tratt signature dish

**V** is for Vegetarian **VV** is for Vegan

**B** it's in our cookbook!

Our menu is half vegetarian. If you're vegan, we're happy to tailor dishes to suit. We offer vegan (gluten free) pasta, and our house made pizza bases are vegan.

Check us out on UberEATS.

We welcome phone orders for you to collect takeaway.

### ANTIPASTI

Sourdough bread, olive oil <b>VV</b>	1.5 ea
Garlic Turkish bread <b>V</b>	7
Honey roasted garlic & mozzarella pizza <b>V</b>	12
A bowl of olives <b>VV</b>	7
Oysters natural, shallot & black pepper vinaigrette 5 ea   \$25 for 6   \$45 for 12	
Bruschetta, tomato, ricotta, olive, onion, basil <b>V</b>	8
Tarama dip, bottarga, lemon oil, fennel pollen, flat bread <b>T B</b>	16
Chicken liver parfait, pickles, grilled bread	21
Battered zucchini flowers, feta & preserved lemon filling, truffled honey, pecorino <b>V</b>	21
Baked lamb meatballs, tomato sauce, parmesan, grilled bread	24
Crab salad, lemon oil, crushed peas, avocado, aioli, witlof	27
Roasted bugs, garlic & chilli butter, buffalo mozzarella <b>T B</b>	34

# BONDI TRATT

### SALADS & VEGETABLES

Chopped garden salad <b>VV</b>	14   20
Tomato salad, ricotta, olives, eschalot, basil, lemon oil, apple balsamic <b>V</b>	16   24
Golden beets, snow peas, pear, gorgonzola, walnuts, rocket, cabernet dressing <b>V</b>	16   24
Haloumi, honey & oregano, grapes, beans, pecans, witlof <b>V</b>	17   25
Crispy Brussels sprouts, chickpeas, pomegranate, pickled onion, mixed herbs <b>VV</b>	17   25
Roasted cauliflower, lentils, almonds, dates, harissa yoghurt, herbs <b>V</b>	17   25
Steamed broccolini, preserved lemon, pesto, toasted almonds <b>V</b>	14   20
Fries, garlic aioli <b>V</b>	11

### MAINS

The Tratt's Fish & Chips, pickles, cos lettuce, tartare sauce	32
Roasted salmon fillet, caramelised fig, flat beans, green goddess dressing	35
Pesce del giorno (fish of the day, see specials page at front)	market price
Charred steak, fries, green peppercorn sauce	
• Angus rump 250g	34
• Grass fed sirloin 300g	37
• Today's cut for two with your choice of salad/vegetable	market price

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## PASTA

*Ask about gluten free (vegan) gnocchi & pasta*

*Gluten free pasta \$2*

Potato gnocchi

- Napoli sauce, ricotta, basil **V** 23
- Bolognese, ricotta, basil 27
- Pumpkin, rapini, peas, feta, smoked tomato, sage butter **V** 28

Angel hair

- Littleneck clams, chili, garlic, white wine, parsley 29
- Barely touched yellow fin tuna, zucchini, rocket, chilli, lemon, capers, parmesan 32

Spaghetti

- Napoli sauce, ricotta, basil **V** 23
- Bolognese, ricotta, basil 27
- Carbonara: guanciale, confit garlic, pecorino, egg 27
- Blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini **T B** 32

## PIZZA

*Our sourdough pizza base culture is two years old!*

*Gluten free bases \$2*

*All pizzas contain cheese unless requested*

### TOMATO BASE

- Margarita: mozzarella, basil **V** 19
- Prosciutto: leg ham, pineapple, mozzarella, rocket 23
- Spicy pepperoni: mozzarella 23
- Capricciosa: ham, mushroom, olives, artichoke 23
- Vego: pumpkin, silver beet, olives, caramelised onion, feta, rocket **V B** 23
- Lamb sausage: caramelised onion, olives, silver beet, provolone, harissa yoghurt 24
- Prawns: garlic, chilli, cavolo nero pesto, rocket **B** 27

### WHITE BASE

- Pesto: mozzarella, zucchini, ricotta, cherry tomato, green olives **V** 23
- Truffled four cheeses: gorgonzola, fior di latte, provolone, parmesan, rocket, lemon **V T** 23

add anchovies 3 | add olives 3

## DESSERT

- Chocolate cannoli (four pieces) **V** 10
- Zeppole (ricotta doughnuts), chocolate sauce, vanilla ice cream **V T B** 15
- Pavlova, white chocolate cream, mango, raspberries, coconut ice cream **V** 15
- Banoffee tart: banana, dulce de leche, hazelnuts, whipped double cream, vanilla ice cream **V** 15
- Ice cream & sorbet selection **V** 4 ea
- Cheese plate: Tintenbar triple cream & manchego, quince paste, crackers, bread **V** 17
- Affogato: Amaretto, Frangelico or Licor 43 (vanilla liqueur) **V** 17

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## HOUSE COCKTAILS

**Bondi Negroni**  
*Melbourne Gin Company gin,  
The Italian Bitter Orange, Maidenii 18*

**Negroni Sbagliato**  
*Campari, vermouth, prosecco 18*

**Tratt Bellini**  
*Prosecco, Aperol, Pavan, gomme,  
peach puree, lemon juice 19*

**Fanny's Revenge**  
*Vodka, Baileys, cacao, peach, shaken 17*

**Morning Tea**  
*Gin, Earl Grey, peach liqueur, lime 17*

## CLASSIC COCKTAILS

**Aperol Spritz**  
*Prosecco, Aperol, soda water 17*

**Negroni**  
*Gin, Campari, vermouth 17*

**Margarita**  
*Tequila, Cointreau, lime 17*

**Bellini**  
*Prosecco, peach puree 16*

**Espresso Martini**  
*Vodka, Kahlua, creme de cacao, espresso 19*

**Cosmopolitan**  
*Vodka, Cointreau, cranberry, lime 17*

**Mojito**  
*White rum, fresh lime, mint, soda 17*

## NON-ALCOHOLIC COCKTAILS

**Elderflower Soda Punch**  
*Muddled orange & mint, elderflower, soda 11*

**I Can't Believe It's Not Aperol**  
*Bitter orange, soda 11*

**Might-Tai**  
*Cranberry juice, mango puree, mint, tropical mix 12*

## JUICE

Fresh squeezed Orange 8  
Fresh squeezed Watermelon & Mint 8  
Green juice: apple, cucumber, celery, kale,  
silver beet, lemon 8  
Bottled: Cranberry | Ruby Grapefruit |  
Apple | Tomato 5.5

## SOFT DRINKS

Bundaberg Ginger Beer 6  
Coca-Cola | Coke No Sugar | Schweppes  
Lemonade | Ginger Ale 6  
Ruby Grapefruit Soda 6.5  
Lemon Iced Tea (sweet) 6.5

## BEER

*Birra Morretti on tap 11*  
*Bondi XPA 11*  
*Young Henry's*  
Natural Lager | Newtowner Pale Ale 11  
*Sydney Brewery*  
Surry Hills Pils | Lovedale Lager  
Darlo Dark 11  
*Italian*  
Peroni Nastro Azzurro | Menabrea 11  
*Low Alcohol*  
Coopers Premium Light 8

## CIDER

*Sydney Brewery*  
Sydney Cider 11  
Agave Ginger Cider 12

## WATER

As a gesture toward reducing waste, we  
offer filtered carbonated water 5.5  
S. Pellegrino 750ml 7

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*Our small list specializes in Italian wines, and Italian varietals grown in Australia.*

*You won't find Riesling, or French Rosé. What you will find is wines grown and chosen with love that we think suits our food perfectly. Ask for a recommendation!*

## SPARKLING & CHAMPAGNE

Symphonia Prosecco NV 13 | 59

*Crisp, dry, light fruit*

Veuve Clicquot Yellow Label NV 110

*Toasty, vegemite, delicious drunk widow!*

## WHITE WINE

### BY GLASS

Yarran Pinot Grigio 2018 10 | 47

*Easy light 'n' fruity*

*Pears, melon, lime*

Hootenanny Sauvignon Blanc 2019 10 | 49

*The girls danced all night on it*

*Gooseberries, lime, typical Marlborough*

Symphonia Arneis 2019 12 | 58

*Al's favourite for experienced drinkers*

*Pear and lemon, mineral salt*

Fontavera Pinot Grigio 2017 12 | 55

*Light, crisp and tight*

*Lemon, citrus, firm acid*

Thompson Estate Chardonnay 2019 12 | 59

*A little of everything chardy*

*Peach, walnuts, vanilla, light oak*

La Prova Fiano 2019 14 | 66

*Big mouth feel, great structure*

*Mandarin, apricot kernel, rich finish*

### BY BOTTLE

Tiefenbrunner Chardonnay 2016 72

*Apples, white peaches, wildflowers*

Joseph Elena Pinot Grigio 2018 78

*Fine stonefruit, soft long finish*

Di Lenardo Pinot Grigio 2018 78

*Rich, apples, honey, quince, fig, pear*

## ROSÉ

Woods Crampton 2017 11 | 55

*Savoury finish and tres Provence-ish*

*Redcurrants, dried rosehips*

Collector 2018 13 | 65

*Light and easy, you won't notice you're drunk*

*Bitter strawberries, sour cherry, mandarin*

## RED WINE

### BY GLASS

Il Villaggio Nero d'Avola 2018 10 | 49

*Heavier than you'd think, great food wine*

*Fresh currants, plenty of tannin*

Hare & Tortoise Pinot Noir 2019 11 | 55

*Light drinking, savoury flavours*

*Gamey, plum, strawberry*

Poggio Principe Sangiovese 2018 11 | 57

*The Chianti you have when you're not*

*Light to mid weight, chewy dark fruits*

Kala Negroamaro 2017 13 | 63

*Serious flavours, mid weight feelings*

*Dried strawberries, currants, light tannin*

Primo Shiraz Sangiovese 2018 13 | 63

*Things got a bit heavier*

*Plum, pepper and spice*

Woods Crampton Shiraz 2017 14 | 66

*Fat, full and chunky*

*Rich Barossa flavours, heavy tannin*

### BY BOTTLE

Sensale Nero d'Avola 2017 59

*Fruit candy, sweet berries and easy times*

Fontanafredda Dolcetto 2017 63

*Medium berry fruit, round tannin*

La Zona Barbera 2016 69

*Spicy, smokey, juicy*

Peel Estate Shiraz / Cab / Franc 2015 72

*Chunky fruit, spice*

Sangervasio Chianti 2018 77

*Raspberries, blueberries, soft tannin*

John Duval Plexus SGM 2017 89

*Dark fruits, dried herbs*

Wild Duck Creek Springflat Shiraz 2014 99

*Blood plums, blueberries, rich texture*

## BYO BOTTLED WINE

**\$15 / BOTTLE**

**No BYO public holidays**

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### APERITIF

Aperol | Campari 13  
Pimm's No.1 | Pernod 13

### VODKA

Vodka One 13  
Belvedere | Grey Goose 14

### GIN

Tanqueray 13  
Melbourne Gin Company 14  
Archie Rose | Hendrick's 15

### WHISKEY

Chivas Regal 12yo | Canadian Club 13  
Laphroaig 10yo | Lagavulin 16yo 19

### BOURBON

Maker's Mark | Jack Daniels 13  
Woodford Reserve 15.5

### LIQUEUR

Baileys | Frangelico | Kahlua 13  
Molinari Sambucca | Averna 13  
Licor 43 | Cointreau 15  
Disaronno Amaretto | 15  
Montenegro | Toschi Limoncello 17  
Drambuie | Grand Marnier | Strega 17

### FORTIFIED

Stanton & Killeen Muscat | Ruby 11

### EAU DE VIE

Bertrand Marc d'Alsace 14  
Poli Miele 13

### COGNAC / ARMAGNAC

Hennessy VS 15  
Comte de Lamaestre 1967 29  
Normandin Mercier 12 years Fine Petite  
VSOP 20

### RUM

Havana 3yo white 13  
Captain Morgan Black Jamaica 13

### HOT BEVERAGES

Espresso, macchiato	4
Flat white   latte   long macchiato   cappuccino   double espresso   long black	4.5
Bonsoy   Milk Lab almond milk	0.5
Extra shot   large size   caramel or vanilla shot	0.5
Hot chocolate   mocha ( <i>Chocolate by Chai Me, Peruvian cocoa &amp; unrefined cane sugar</i> )	5
Iced Coffee	5.5
A scoop of ice cream in your coffee	3
Chai latte   Sticky Chai Tea by <i>Chai Me</i>	4.5
<i>Takeaway cup when you consume your drink in the venue 0.5</i>	
<i>Discount for takeaway with reusable cup 0.5</i>	
Tea by <i>Ovvio Organics</i>	
English Breakfast   Earl Grey   Rise and Shine	4.5
Peppermint   Sencha Green   Chamomile Days	4.5

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