

BONDI TRATTORIA GROUP MENUS

See next page for menus.

We offer two menus for groups of 10 or more adults. Any booking for 14 or more guests must select one of these menus. Bookings of 6-9 guests may request one of these menus if there are no dietary requirements. Shared menus are served to all adults at the table.

Menus are served sharing style, no dishes are individually plated.

We're very happy to cater to major dietary requirements, including vegan, vegetarian, pescatarian, no pork, no seafood, no dairy, gluten free. We regret we may not be able to cater to other dietary needs so please check at time of enquiry if you have guests with other needs.

Menu choice and any dietary requirements need to be confirmed minimum 3 days before the booking, the more notice the better. No further changes to menu or dietary requirements will be catered to after this time. We charge for the final number confirmed or the actual number in attendance, whichever is greater. You can make last minute adjustments to numbers up to three hours before the time of your booking.

Menus are subject to change and availability.

10% surcharge applies to beverages and a la carte food items on weekends, and 15% on public holidays. No surcharge on set menu prices.

Sparkling and still water are complimentary with sharing menus.

We accept BYO on group bookings for lunches and weeknight dinners. No BYO on bookings over 20 people, or any group booking Friday/Saturday/Sunday night or any time on public holidays. BYO is \$17 per bottle, wine & champagne only.

PIZZA PASTA SHARING MENU

59 per guest

STARTERS

Marinated olives, cow's feta with dukkah & focaccia
Garlic Turkish Bread

PIZZA | PASTA | SALADS & VEGETABLES

Select two types of pizzas, two pastas, two salad/vegetable dishes from the a la carte menu. *Please consider any dietary requirements when you make your selection as we may be unable to make further substitutions after arrival.*

DESSERT

Zeppole (ricotta doughnuts), chocolate sauce, vanilla gelato
Chocolate mousse, cacao nibs & nut crunch, salted caramel gelato

SERIOUS SHARING MENU

88 per guest

A selection of our finest items.

All dishes are served to share and food is staggered into four or five courses. Order of items served may vary from what is written.

ON ARRIVAL

Tarama dip, bottarga & fennel pollen, herb flat bread
Shucked oysters, late harvest vinegar (2 pieces each)

TO START

Baked lamb meatballs in tomato sugo and smoked scarmorza, ricotta
Roasted bug, garlic & chilli butter, buffalo mozzarella

PASTA

Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini

SHARED MAINS

Fish of the day
Grain fed wagyu rump, sauce Diane

SIDES

Rocket, fennel, pear, goat's cheese, walnuts, balsamic dressing
Fries, garlic aioli

DESSERT

Tiramisu, chocolate shavings
Apple, strawberry, rhubarb crumble, vanilla bean gelato