

BONDI TRATT

LUNCH & DINNER

7 days lunch from 12pm | dinner from 5pm

Bookings highly recommended

A surcharge of 10% applies on weekends

A surcharge of 15% applies on public holidays

T is for Tratt signature dish

V is for Vegetarian VV is for Vegan

Bondi Tratt wine glasses box of 2	37
Bondi Tratt coasters set of 4	32

ANTIPASTI

Focaccia & olive oil VV	3 ea
Garlic Turkish bread V	9
Marinated olives, cow's feta & dukkah, focaccia V	22
Freshly shucked South Coast oysters, late harvest vinegar & black pepper	\$6.5 for 1 \$39 for 6 \$78 for 12
Tarama dip, bottarga & fennel pollen, herb flat bread T	22
Battered zucchini flowers stuffed with goat's feta & lemon, truffled honey, pecorino V	\$17 for 2 \$34 for 4
Tuna carpaccio, pickled ginger carrot, pomegranate, bee pollen, mandarin oil, chives	34
Steak tartare, truffled mayo, parmesan, waffle fries	34
Crispy calamari fritti, aioli, rocket	33
Baked lamb meatballs in tomato sugo, smoked scamorza, ricotta, herb toast	33 40
Bugs roasted with garlic & chilli butter, buffalo mozzarella T	44 78
Antipasti plate: olives, hummus, cows feta, cherry tomato & basil pesto, serrano, truffle salami, piccante salami, pickles, rockmelon, grilled peppers, flat bread	51

INSALATE & CONTORNI

Heirloom tomato & cucumber panzanella, buffalo mozzarella V	31
Crispy Brussels sprouts, chickpeas, pomegranate, pickled onion, herbs VV	27
Rocket, fennel, pear, goat's cheese, walnuts, balsamic dressing V	27
Stix farm lettuce, mustard dressing, parmesan, fine herbs V	15
Cauliflower blossom fritti, gremolata & chilli dressing V	16
Moroccan spiced pumpkin, harissa herb yoghurt, furikake V	16
Honey roasted carrots, cow's feta, coconut & fig granola V	16
Broccolini, labneh, salsa verde V	17
Buttered kipfler potatoes, pine nuts & mint V	16
Fries & aioli V	16.5

PIZZE

All pizzas contain cheese unless requested & are hand stretched

Gluten free base 2 | add anchovies 3 | add olives 3

ROSSE (tomato base)

Margherita: fior di latte, basil V	26
Prosciutto: fior di latte, smoked leg ham, pineapple	31
Mild pepperoni: fior di latte	31
Diavola: smoked scamorza, hot pepperoni	31
Capricciosa: fior di latte, ham, mushroom, olives, artichoke	31
Pumpkin: fior di latte, pumpkin, silver beet, olives, onion, feta, rocket V	30
Lamb kofta: fior di latte, caramelised onion, olives, silver beet, provolone, harissa yoghurt	31
Prawns: fior di latte, garlic, chilli, basil pesto, rocket	35

BIANCHI (mascarpone base)

Potato & honey roasted garlic: fior di latte, caramelised onion, rosemary & goat cheese V	29
Truffled four cheeses: fior di latte, gorgonzola, provolone, parmesan, rocket, lemon VT	30

PASTA

Pasta is made in house | gluten free (vegan) gnocchi & pasta 2

Ravioli of roasted pumpkin, burnt sage butter, pine nuts, currants, aged balsamic V	36
Ricotta gnocchi, Napoli sauce, ricotta, basil V	33
Rigatoni, Napoli sauce, ricotta, basil V	33
Ricotta gnocchi, ragu Bolognese, ricotta, basil	37
Pappardelle, ragu Bolognese, ricotta, basil	37
Angel hair, littleneck clams, chilli, garlic, white wine, parsley	40
Angel hair, rare yellow fin tuna, zucchini, rocket, chilli, lemon, capers	41
Mafaldine, pork sausage, prawns, chilli & dashi butter	41
Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini T	41

PESCE

Mussels 600g, spicy tomato, piquillo peppers, basil & chips	38
Crispy battered snapper fillet & chips, pickles, tartare	39
Cacciucco: Italian tomato fish stew, white fish, whole bug, mussels, clams, scallops, toasted sourdough & aioli	51

CARNE

Wagyu rump 9+, Diane sauce, fries	300g 55 600g 105
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DOLCI

Chocolate mousse, cacao nibs & nut crunch, salted caramel gelato V	20
Apple, strawberry, rhubarb crumble, vanilla bean gelato V	20
Tiramisu, chocolate shavings V	20
Zeppole (ricotta doughnuts), chocolate sauce, vanilla gelato VT	20
Gelato & sorbet selection V	5 per scoop
Affogato with Amaretto, Frangelico or Licor 43 V	19

HOUSE COCKTAILS

Bondi Negroni <i>Bondi Liquor Co gin, Poor Toms Imbroglia, Maidenii</i>	24
Boom Boom <i>Bondi Liquor Co Citrus gin, elderflower, lemon, prosecco</i>	23
Morning Tea <i>gin, Earl Grey, peach liqueur, lime</i>	21
Bondi Liquor Co Martini	
<i>Saltwater gin (olive) or Citrus gin (lemon sliver)</i>	25

CLASSIC COCKTAILS

Aperol Spritz <i>Prosecco, Aperol, soda water</i>	21
Negroni <i>Gin, Campari, vermouth</i>	24
Negroni Sbagliato <i>Campari, vermouth, prosecco</i>	24
Margarita <i>Tequila, Cointreau, lime</i>	24
Bellini <i>Prosecco, peach puree & liqueur</i>	20
Espresso Martini <i>Vodka, Kahlua, creme de cacao, espresso</i>	23
Cosmopolitan <i>Vodka, Cointreau, cranberry, lime</i>	24
Mojito <i>White rum, fresh lime, mint, soda</i>	21

NON-ALCOHOLIC COCKTAILS

Elderflower Soda Punch <i>Muddled orange & mint, elderflower, soda</i>	16
Might-Tai <i>Cranberry juice, mango puree, mint, tropical mix</i>	16

BEER

Bondi Brewing Co Beach Beer Bondi XPA 4.7% <i>Fresh citrus & flowers</i>	13.5
Young Henry's Natural Lager 4.2% <i>Unfiltered, traditional German style. Light malt</i>	13.5
Young Henry's Newtowner Pale Ale 4.8% <i>Crisp, good malt, some hop. Our favourite pale ale</i>	13.5
Sydney Brewery Pilsner 5.0% <i>Typical Czech style, spicy bitterness, subtle malt</i>	13.5
Sydney Brewery Lager 4.7% <i>Clean, easy drinking, light flavours</i>	13.5
Sydney Brewery East Coast IPA 7% <i>Like a US pale ale, citrus & tropical fruit. It's got a kick!</i>	14
Sydney Brewery Dark Lager 4.9% <i>Black beer, rich chocolate & coffee notes</i>	13.5
Peroni Nastro Azzurro 5.1%	13.5
Menabrea Bionda Premium Lager 4.8%	13.5
Coopers Premium Light 2.9%	9.5
Carlton Zero 0 %	9.5

CIDER

Sydney Brewery The Original Cider 4.5%	13
Sydney Brewery Agave Ginger Cider 4.5%	13

JUICE

Orange Cranberry Ruby grapefruit Apple Tomato	6.5
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SOFT DRINKS

Bundaberg Ginger Beer	7.5
Coca-Cola Coke No Sugar Lemonade Ginger Ale	6.5
Ruby Grapefruit Soda	7.5
Lemon Iced Tea Sparkling Hibiscus Iced Tea (both sweet)	7.5

WINE

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 <i>Crisp, dry, light fruit</i>	16 71
Champagne Collet NV <i>Spicy floral nose, toast, peach & good times</i>	375ml 80 750ml 140

WHITE BY GLASS & BOTTLE

The Pass Sauvignon Blanc 2023 <i>Gooseberries, lime, typical Marlborough</i>	14 61
Casalforte Pinot Grigio 2022 <i>Apple, nashi and a dash of blossoms</i>	15 61
Symphonia Arneis 2021 <i>Pear, lemon, mineral salt</i>	15 64
Timo Vermentino 2022 <i>Blossoms & lime, rosemary and peaches</i>	17 71
Rosenthal Chardonnay 2022 <i>Creamy stonefruit, brioche, toast and a whiff of the sea</i>	17 71

WHITE BY BOTTLE

Yarran Pinot Grigio 2023 <i>Easy, light 'n' fruity. Pears, melon, lime</i>	53
Jules Taylor Sauvignon Blanc 2023 <i>The best of Marlborough, grapefruit, citrus, herbs</i>	69
Lobethal Road Bacchant Chardonnay 2022 <i>Butter & oak, white peach, citrus, biscuit</i>	79
Pieropan Soave 2022 <i>steely lime, honeysuckle, lychee</i>	85

ROSÉ

Golden Child Syrah Rosé 2023 <i>The fruity one. Wild strawberries, pink grapefruit, light dry finish</i>	17 71
In Praise of Shadows Grenache Sangiovese Rosé 2023 <i>The drier one. Cherries, perfume, blood orange, steely dry finish</i>	17 71

RED BY GLASS & BOTTLE

Manoro Montepulciano 2021 <i>Juicy plum, spice, light-medium tannin that softens quickly</i>	14 61
Il Pumo Sangiovese 2022 <i>Cherry jam, blueberries, an easy Italian picnic</i>	15 65
Hare & Tortoise Pinot Noir 2023 <i>Savoury flavours. Gamey, plum, strawberry</i>	16 69
Primo Estate Shiraz Sangiovese 2022 <i>Ripe plum, pepper & spice</i>	18 76
Biscardo Neropasso 2020 <i>Semi dried fruit, smokey, coffee, great with meat</i>	18 79

RED BY BOTTLE

Pirathon Blue Shiraz 2022 <i>Slightly bossy Barossa</i>	69
De Angelis Rosso Piceno 2021 <i>Juicy berries, violet, great quaffer</i>	69
Rivers Lane Shiraz 2018 <i>Rich berries, chocolate, smooth tannins</i>	75
Castello Collemassari Sangiovese 2020 <i>Bigger than Chianti, blackberry, blueberry, tobacco</i>	83
John Duval Plexus SGM 2021 <i>Dark fruits, dried herbs</i>	93
Wild Duck Creek Springflat Shiraz 2020 <i>Blood plums, blueberries, rich texture</i>	99

BYO WINE ONLY 17 PER BOTTLE