

BONDI TRATT

TAKEAWAY

7 days lunch from 12pm | dinner from 5pm

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 W is for Vegan

Bondi Tratt wine glasses box of 2 37

ANTIPASTI

Garlic Turkish bread V 9

Tarama dip, bottarga & fennel pollen, herb flat bread T 22

Baked lamb meatballs in tomato sugo & smoked scamorza, ricotta, herb garlic toast 33

Roasted bug meat, garlic & chilli butter, buffalo mozzarella T 44

INSALATE & CONTORNI

Heirloom tomato & cucumber panzanella, buffalo mozzarella basil V 31

Rocket, fennel, pear, goats' cheese, walnuts, balsamic dressing V 27

Crispy Brussels sprouts & chickpeas, pomegranate, pickled onion, herbs VV 27

Moroccan spiced pumpkin, harissa herb yoghurt, furikake V 15

Honey roasted carrots, cow's feta, coconut & fig granola V 16

Broccolini, labneh, salsa verde V 17

Fries & aioli V 16.5

FOR KIDS

Gluten free pasta & pizza 2

Kids pizza: Margherita V | Ham & pineapple | Pepperoni 16

Pasta with Bolognese sauce | spaghetti, rigatoni or gnocchi 16

Pasta with Napoli sauce | spaghetti, rigatoni or gnocchi V 13

The Tratt Junior Burger: beef, lettuce, cheese, tomato sauce, fries on the side 17

Crumbed chicken burger, cheese, lettuce, mayo, fries 17

Battered fish & chips | Crumbed chicken strips & fries 17

ALCOHOL

We can sell a limited amount of alcohol for takeaway with a substantial meal

Beers up to 6 pack OR 7 each | 36 for 6

Wine 1 bottle 35

PIZZE

All pizzas contain cheese unless requested & are hand stretched

Gluten free base 2 | add anchovies 3 | add olives 3 | add mushrooms 2 | add pineapple 2 | add chili 0.5

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 V29	
Truffled four cheeses: fior di latte, gorgonzola, provolone, parmesan, rocket, lemon V T	30

PASTA

All 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
Bucatini, Napoli sauce, ricotta, basil V	33
Ricotta gnocchi, ragu Bolognese, ricotta, basil	37
Pappardelle, ragu Bolognese, ricotta, basil	37
Angel hair, zucchini, rocket, chilli, lemon, capers, yellow fin tuna on the side to mix through	41
Mafaldine, pork sausage, prawns, chilli & dashi butter	41
Spaghetti, blue swimmer crab meat, cuttlefish, green garlic, chilli, rapini T	41

PESCE

Crispy battered snapper & chips, pickles, tartare	39
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DOLCI

Tiramisu, chocolate shavings V	20
Zeppole (ricotta doughnuts), chocolate sauce V T	16