

BONDI TRATT



中文 | 한국어 | 日本語 | Español | Français | Deutsch |
Português (Brasil)

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

Talk to the staff about vegan and gluten free options

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

ANTIPASTI

Focaccia & extra virgin olive oil V 3.5 ea
Garlic Turkish bread V 9.5
Marinated olives, cow's feta & dukkah, focaccia V 23
Freshly shucked South Coast oysters, red wine vinegar & black pepper \$7 for 1 | \$42 for 6 | \$84 for 12
Tarama dip, bottarga & fennel pollen, herb flat bread T 23
Battered zucchini flowers stuffed with goat's feta & lemon, truffled honey, pecorino V \$18 for 2 | \$36 for 4
Yellow fin tuna tartare, creme fraiche, orange, eschalot, chives, mandarin oil, witlof, shoestring potatoes 35
Wagyu steak tartare, truffled mayo, parmesan, game chips 35
Calamari fritti, rocket, aioli & lemon 34
Baked lamb meatballs in tomato sugo, smoked scamorza, ricotta, herb toast 34 | 42
Bugs roasted with garlic & chilli butter, buffalo mozzarella T 46 | 82
Antipasti plate: olives, hummus, cows feta, cherry tomato & basil pesto, serrano, mild salami, piccante salami, pickles, rockmelon, grilled peppers, flat bread 56

INSALATE & CONTORNI

Heirloom tomato, nectarine & cucumber panzanella, buffalo mozzarella V 33
Crispy Brussels sprouts, chickpeas, pomegranate, pickled onion, herbs V 28
Rocket, fennel, pear, goat's cheese, walnuts, balsamic dressing V 28
Mixed salad leaves & herbs, mustard dressing, parmesan V 18
Baby gem, anchovies, bacon, onion, mustard dressing 18
Charred eggplant, garlic tahini yoghurt, hazelnuts, herbs V 18
Moroccan & honey roasted pumpkin, feta, smoked almond V 18
Grilled broccolini, prosciutto & bread pangrattato, lemon 18
Cauliflower fioretto, dates, herbs, pistachios, harissa yoghurt V 18
Fries & aioli V 17

PIZZE

All pizzas contain cheese unless requested & are hand stretched

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

ROSSE (tomato base)

Margherita: fior di latte, basil V 27
Prosciutto: fior di latte, smoked leg ham, pineapple 32
Mild pepperoni: fior di latte 32
Diavola: smoked scamorza, hot pepperoni 32
Capricciosa: fior di latte, ham, mushroom, olives, artichoke 32
Pumpkin: fior di latte, pumpkin, silver beet, olives, onion, feta, rocket V 31
Lamb kofta: fior di latte, caramelised onion, olives, silver beet, provolone, harissa yoghurt 32
Prawns: fior di latte, garlic, chilli, basil pesto, rocket 36

BIANCHI (mascarpone base)

Potato & honey roasted garlic: fior di latte, caramelised onion, rosemary & goat cheese V 31
Truffled four cheeses: fior di latte, gorgonzola, provolone, parmesan, rocket, lemon V T 31
Italian sausage & broccolini: smoked fior di latte, pesto, semi dried tomatoes 32
Ragu Bolognese, fior di latte, pickled onion, basil, parmesan 34

PASTA

Pasta is made in house | gluten free (vegan) gnocchi & pasta 3

Ricotta gnocchi, Napoli sauce, ricotta, basil V 34
Rigatoni, Napoli sauce, ricotta, basil V 34
Pan-fried ricotta gnocchi, green vegetables, pumpkin, semi dried tomato, goats cheese V 38
Ricotta gnocchi, ragu Bolognese, ricotta, basil 38
Pappardelle, ragu Bolognese, ricotta, basil 38
Angel hair, clams, chilli, garlic, white wine, parsley 43
Angel hair, rare yellow fin tuna, zucchini, rocket, chilli, lemon, capers 43
Mafaldine, pork sausage, prawns, chilli & dashi butter 43
Spaghetti, blue swimmer crab meat, calamari, green garlic, chilli, rapini T 43

PESCE

Mussels 600g, spicy tomato, piquillo peppers, basil & chips 38
The Tratt fish & chips, pickles, tartare 38
Cacciucco: Italian tomato fish stew, white fish, Moreton Bay bug, mussels, clams, calamari, toasted sourdough & aioli 55

CARNE

2GR Wagyu rump 9+, Diane sauce, fries 300g 62 | 600g 118

DOLCI

Tiramisu, chocolate shavings V 21
Burnt Basque chocolate cheesecake, caramelised mango V 21
Sticky date pudding, caramelised fig, burnt honey macadamia ice cream V 21
Zeppole (ricotta doughnuts), chocolate sauce, vanilla gelato V T 21
Gelato & sorbet selection V 5.5 per scoop
Affogato with Amaretto, Frangelico or Licor 43 V 21

BONDI TRATT COCKTAILS

Bondi Negroni <i>Bondi Liquor Co gin, Poor Toms Imbroglia, Maidenii</i>	25
Boom Boom <i>Bondi Liquor Co Citrus gin, elderflower, lemon, prosecco</i>	24
Limoncello Spritz <i>Prosecco, limoncello, soda water</i>	22
Bondi Liquor Co Martini	
<i>Saltwater gin (olive) or Citrus gin (lemon sliver)</i>	26

CLASSIC COCKTAILS

Aperol Spritz <i>Prosecco, Aperol, soda water</i>	22
Negroni <i>Gin, Campari, vermouth</i>	25
Negroni Sbagliato <i>Campari, vermouth, prosecco</i>	25
Margarita <i>Tequila, Cointreau, lime</i>	25
Bellini <i>Prosecco, peach puree & liqueur</i>	21
Espresso Martini <i>Vodka, Kahlua, creme de cacao, espresso</i>	25
Cosmopolitan <i>Vodka, Cointreau, cranberry, lime</i>	25
Mojito <i>White rum, fresh lime, mint, soda</i>	22

NON-ALCOHOLIC COCKTAILS

Elderflower Soda Punch <i>Muddled orange & mint, elderflower, soda</i>	17
Might-Tai <i>Cranberry juice, mango puree, mint, pineapple syrup</i>	17

BEER

Bondi Brewing Co Beach Beer Bondi XPA 4.7% <i>Fresh citrus & flowers</i>	14
Young Henry's Natural Lager 4.2% <i>Unfiltered, traditional German style. Light malt</i>	14
Young Henry's Newtowner Pale Ale 4.8% <i>Crisp, good malt, some hop. Our favourite pale ale</i>	14
Sydney Brewery Pilsner 5.0% <i>Typical Czech style, spicy bitterness, subtle malt</i>	14
Sydney Brewery Lager 4.7% <i>Clean, easy drinking, light flavours</i>	14
Sydney Brewery East Coast IPA 7% <i>Like a US pale ale, citrus & tropical fruit. It's got a kick!</i>	14.5
Sydney Brewery Dark Lager 4.9% <i>Black beer, rich chocolate & coffee notes</i>	14
Peroni Nastro Azzurro 5.1%	14
Menabrea Bionda Premium Lager 4.8%	14
Coopers Premium Light 2.9%	10
Carlton Zero 0%	10

CIDER

Sydney Brewery The Original Cider 4.5%	14
Sydney Brewery Agave Ginger Cider 4.5%	14

JUICE

Orange Cranberry Ruby grapefruit Apple Tomato	7
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SOFT DRINKS

Bundaberg Ginger Beer	8
Coca-Cola Coke No Sugar Lemonade Ginger Ale	7
Ruby Grapefruit Soda	8
Lemon Iced Tea Sparkling Hibiscus Iced Tea (both sweet)	8
Sparkling water per person	4

WINE

OR is for Organic | PF is for Preservative Free

SPARKLING & CHAMPAGNE

Symphonia Prosecco NV <i>Crisp, dry, light fruit</i>	17 74
Champagne Collet NV <i>Spicy floral nose, toast, peach & good times</i>	375ml 85 750ml 145
Laurent Perrier NV <i>Citrus, white fruits, peach and toast</i>	160

WHITE BY GLASS & BOTTLE

The Pass Sauvignon Blanc 2023 <i>Gooseberries, lime, typical Marlborough</i>	15 63
Corvezzo Pinot Grigio 2023 OR <i>Apple, lime, minerals</i>	16 67
Timo Vermentino 2022 <i>Blossoms & lime, rosemary, peaches</i>	17 73
Rosenthal Chardonnay 2023 <i>Creamy stonefruit, brioche, toast and a whiff of the sea</i>	18 77
Edenflo Semillon Chardonnay Riesling 2022 <i>Blossoms, citrus peel, cashews, salt and it's all terribly grown up</i>	19 86

WHITE BY BOTTLE

Yarran Pinot Grigio 2024 OR <i>Easy, light 'n' fruity. Pears, melon, lime</i>	55
Jules Taylor Sauvignon Blanc 2024 <i>The best of Marlborough, grapefruit, citrus, herbs</i>	71
Patrick Sullivan Chardonnay 2024 <i>Fresh oak, vanilla, citrus and a dash of minerals</i>	76
Blood Moon Fiano Vermentino 2023 <i>Grapefruit, honeysuckle, peaches, apple, chamomile</i>	81
Pieropan Soave 2023 <i>steely lime, honeysuckle, lychee</i>	87

ROSÉ

Golden Child Syrah Rosé 2023 OR <i>fruity, pink grapefruit</i>	18 73
In Praise of Shadows Grenache Sangiovese Rosé 2024 <i>Our favourite. Strawberries, watermelon, cranberry, steely dry finish</i>	18 73

RED BY GLASS & BOTTLE

Manoro Montepulciano 2021 <i>Juicy plum, spice, light-medium tannin that softens quickly</i>	15 63
Il Pumo Sangiovese 2022 <i>Cherry jam, blueberries, an easy Italian picnic</i>	16 67
Martingale Pinot Noir 2023 <i>Fresh picked berries, a hint of liquorice and cherry</i>	17 76
Primo Estate Shiraz Sangiovese 2023 <i>Ripe plum, pepper & spice</i>	19 81
Biscardo Neropasso 2021 <i>Semi dried fruit, smoky, coffee</i>	19 81

RED BY BOTTLE

Ciello Nero d'Avola OR 2020 <i>Unfiltered, plums, cocoa & spice</i>	69
Pirathon Blue Shiraz 2022 <i>Slightly bossy Barossa</i>	71
De Angelis Rosso Piceno 2021 OR <i>Juicy berries, violet, great quaffer</i>	71
Sherrah Grenache 2023 PF <i>Blackberry jam, spread thick</i>	81
Galafrey Shiraz 2019 <i>Rich berries, perfume spice, smooth tannins</i>	83
Robert Sarotto Langhe Nebbiolo 2022 <i>Blackberry, pepper, fine tannin & long finish</i>	85
John Duval Plexus SGM 2022 <i>Dark fruits, dried herbs</i>	96
Wild Duck Creek Springflat Shiraz 2021 <i>Blood plums, blueberries, rich texture</i>	104
Monte Bernardi Super Tuscan Merl/CS/CF/PV 2019 <i>Smooth big tannins, blackberries, minerals, sweet spice</i>	160

BYO WINE ONLY 18 PER BOTTLE