

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 team 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 (raw), 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, cucumber, roasted pepper, basil, garlic croutons, olives, 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 19
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 63 | 600g 120

DOLCI

Tiramisu, chocolate shavings V 21
Burnt Basque chocolate cheesecake, roasted bourbon pineapple V 21
Sticky date pudding, 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 Bondi Liquor Co gin, Poor Toms Imbroglia, Maidenii	25
Boom Boom Bondi Liquor Co Citrus gin, elderflower, lemon, prosecco	24
Limoncello Spritz Prosecco, limoncello, soda water	22
Bondi Liquor Co Martini	
Saltwater gin (olive) or Citrus gin (lemon sliver)	26

CLASSIC COCKTAILS

Aperol Spritz Prosecco, Aperol, soda water	22
Negroni Gin, Campari, vermouth	25
Negroni Sbagliato Campari, vermouth, prosecco	25
Margarita:	
• Classic Blanco tequila, Cointreau, lime, straight up	25
• Blonde Tommy's Blanco tequila, agave, lime, rocks	25
• Original Tommy's Reposado tequila, agave, lime, rocks	30
Bellini Prosecco, peach puree & liqueur	21
Espresso Martini Vodka, Kahlua, creme de cacao, espresso	25
Cosmopolitan Vodka, Cointreau, cranberry, lime	25
Mojito White rum, fresh lime, mint, soda	22
Amaretto Sour Disaronno, lemon juice, bitters, egg white	22

NON-ALCOHOLIC COCKTAILS

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

BEER

Bondi Brewing Co Beach Beer Bondi XPA 4.7%	14
Fresh citrus & flowers	
Young Henry's Natural Lager 4.2%	14
Unfiltered, traditional German style. Light malt	
Young Henry's Newtowner Pale Ale 4.8%	14
Crisp, good malt, some hop. Our favourite pale ale	
Sydney Brewery Pilsner 5.0%	14
Typical Czech style, spicy bitterness, subtle malt	
Sydney Brewery Lager 4.7%	14
Clean, easy drinking, light flavours	
Sydney Brewery East Coast IPA 7%	14.5
Like a US pale ale, citrus & tropical fruit. It's got a kick!	
Sydney Brewery Dark Lager 4.9%	14
Black beer, rich chocolate & coffee notes	
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 Crisp, dry, light fruit	17 74
Champagne Collet NV 375ml 85 750ml 145	
Spicy floral nose, toast, peach & good times	
Laurent Perrier NV Citrus, white fruits, peach and toast	160

WHITE BY GLASS & BOTTLE

The Pass Sauvignon Blanc 2023	15 63
Gooseberries, lime, typical Marlborough	
Corvezzo Pinot Grigio 2023 OR Apple, lime, minerals	16 67
Timo Vermentino 2022 Blossoms & lime, rosemary, peaches	17 73
Rosenthal Chardonnay 2024	18 77
Creamy stonefruit, brioche, toast and a whiff of the sea	
Edenflo Semillon Chardonnay Riesling 2022 Blossoms, citrus peel, cashews, salt and it's all terribly grown up	19 86

WHITE BY BOTTLE

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

ROSÉ

Golden Child Syrah Rosé 2023 OR Fruity, pink grapefruit	18 73
In Praise of Shadows Grenache Sangiovese Rosé 2024	73
Our favourite. Strawberries, watermelon, cranberry, steely dry finish	
Chateau L'escarelle Grenache Cinsault Syrah Rosé 2024	18 73
Strawberry, blood orange, Provence feelings	

RED BY GLASS & BOTTLE

Manoro Montepulciano 2021	15 63
Juicy plum, spice, light-medium tannin that softens quickly	
Il Pumo Sangiovese 2022	16 67
Cherry jam, blueberries, an easy Italian picnic	
Hare & Tortoise Pinot Noir 2022	16 69
Plum, cherry, spice and a farmer with a cigar in the distance	
Primo Estate Shiraz Sangiovese 2023	19 81
Ripe plum, pepper & spice	
Biscardo Neropasso 2021 Semi dried fruit, smoky, coffee	19 81

RED BY BOTTLE

Ciello Nero d'Avola OR 2020 Unfiltered, plums, cocoa & spice	69
Martingale Pinot Noir 2023	76
Pirathon Blue Shiraz 2022 Slightly bossy Barossa	71
De Angelis Rosso Piceno 2021 OR Juicy berries, violet, great quaffer	71
Sherrah Grenache 2023 PF Blackberry jam, spread thick	81
Galafrey Shiraz 2019 Rich berries, perfume spice, smooth tannins	83
Robert Sarotto Langhe Nebbiolo 2022	85
Blackberry, pepper, fine tannin & long finish	
John Duval Plexus SGM 2022 Dark fruits, dried herbs	96
Wild Duck Creek Springflat Shiraz 2021	104
Blood plums, blueberries, rich texture	
Monte Bernardi Super Tuscan Merl/CS/CF/PV 2019	160
Smooth big tannins, blackberries, minerals, sweet spice	

BYO WINE ONLY 18 PER BOTTLE