

T'GALLANT

La BARACCA TRATTORIA

Mother's day tribute lunch
Sunday 10 May 2009 ~

primi ~

trota curata ~

honey + citrus cured ocean trout w celeriac + horseradish remoulade

torta di agnello e legumi verdi ~

lamb + wild greens pastry w spinach, rocket, feta, dill + mint

pizza del giorno ~

our whimsical seasonal vegetable pizza of the day **v**

secondi ~

torta di pollo ~

chicken, gorgonzola + leek pie w broccolini, olive oil + lemon

pesce alla griglia ~

pan-seared kingfish + capers w toasted crumbs, crushed potato + watercress

gnocchi fritti ~

spinach + ricotta gnocchi w braised duck + mustard fruit

pasta di baracca ~

penne rigate pasta w mushrooms, mascarpone + pine nuts **v**

insalata mista ~

kitchen garden salad w picked herbs, leaves + honey vinaigrette.. to share

dolci ~

torta di mela cotogna ~

quince + honey tarte tatin served warm w xo vanilla ice cream

torta di cioccolato ~

chocolate brownie cheesecake served warm w hazelnut ice cream

formaggi deliziosi ~

Goulburn Valley Lochlein Farmhouse camembert + sticky quince,
served w pear in T'G pinot noir syrup, walnuts, T'G grissini + crostini

cost ~

2 courses @ \$48 per head / 3 courses @ \$58 per head

wine charged on consumption

La Baracca Trattoria @ T'Gallant Winemakers

'tutti a tavola a mangiare'