

T'GALLANT

La BARACCA TRATTORIA

primi

fritelle di gamberi ~

pan-seared prawn cakes w beetroot agresto + dressed green leaves

polpette di vitello ~

veal + ricotta meatballs served on potato purée w a basil sauce *g*

tortino di formaggi ~

warm goat's cheese galette w warm pear + honey onion salad *v*

pizza del giorno ~

pumpkin pizza w tomato pesto, fiore di latte + rocket leaves *v*

secondi

tortino di pollo ~

slow-braised chicken + mushroom pie w Dijon mustard + sautéed broccolini

pesce alla griglia ~

pan-grilled snapper w celeriac purée, baby leeks + tomato du puy lentil vinaigrette *g*

gnocchi fritti ~

spinach + ricotta gnocchi w slow-braised sticky duck + mustard fruit

pasta della Baracca ~

fluted ribbon pasta w wilted winter greens, taleggio, pine nuts+ brown butter *v*

insalata mista ~

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

dolci

strudel di frutta ~

warm Italian style fruit strudel w Pedro Ximenez syrup + cinnamon ice cream

budino di cioccolato ~

orange chocolate fondant served in terra cotta w brown bread ice cream

formaggio delizioso ~

Quicke Somerset cheddar served w port-poached fig, quince paste, roasted walnuts, T'G grissini + crostini

2 course @ \$55

3 course @ \$65

v ~ vegetariani g ~ gluten free d ~ dairy free...but please advise

La Baracca Trattoria @ T'Gallant Winemakers

tutti a tavola!