

T&G ALLANT

La BARACCA TRATTORIA

primi

bresola di manzo ~ 18

cured beef w celeriac remoulade, cress leaves, basil oil + T'G grissini

polpette di pollo ~ 17

spiced chicken + prosciutto meatballs in terra cotta w tomato sugo

fritelle di baccalà ~ 18

cod fritters w Sicilian vinaigrette, currants, pine nuts + rocket

funghi al forno ~ 17

baked mushrooms w torn bread, pecorino, rosemary + lemon

torta di zucca ~ 16

pumpkin tart w apple, walnut, celery salad + gorgonzola dressing **v**

pizza del giorno ~ 15

our whimsical seasonal vegetable pizza of the day, cut to share,
your waiter will advise **v**

piadina ~ 14

Italian style flat bread w prosciutto, taleggio + rocket

pasta

pasta di Baracca ~ 18

our whimsical pasta of the day..your waiter will advise **v**

gnocchi fritti ~ 26

spinach + ricotta gnocchi w braised duck + mustard fruit

'Ai, mangia. Va bene. Buon appetito.'

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secondi

torta di pollo ~ 31

slow-braised chicken pie w pinot gris, champignon, bacon + broccolini

agnello arrosto ~ 33

roasted lamb rump w Sicilian pumpkin caponata + cavolo nero

pesce alla griglia ~ 32

pan-grilled ocean trout w celeriac purée + a salad of fennel, orange + olive

contorni

patate arrosto ~ 9

roasted crash-hot potatoes w crisp rosemary + lemon

pomodoro ripieni ~ 8

oven-roasted Flinders Farm tomatoes filled w rice + kitchen garden herbs *v*

insalata mista ~ 9

kitchen garden salad w fresh picked herbs + leaves, a honey vinaigrette
+ shavings of pecorino *v*

dolci

torta di cioccolato ~ 12

warm chocolate torte w nougat ice cream + hot fudge sauce

torta di mandorle ~ 12

frangipane quince tart w caramelised pear + zabaione ice cream

budino di mela ~ 12

apple, honey + cardamom pudding w mascarpone custard

bacino ~ 6

'sugar + spice' biscuit served w a glass of Baileys Glenrowan Tokay

formaggi ~ 18

Isigny St Mère Normandy brie + gorgonzola 'dolce' soft Lombardian blue
served w sticky fig, rustic bread, T'G grissini, biscuits + crostini

v ~ *vegetariani*