

La BARACCA TRATTORIA

primi

fritelle di gamberi ~19

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

polpette di vitello ~ 19

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

tortino di formaggi ~ 18

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

insalata di calamari ~18

warm calamari salad w fennel, orange, rocket + Sicilian pine nut vinaigrette *g*

purea di anatra ~19

potted duck parfait w salad leaf tumble, orange balsamic, grissini + crostini

pizza del giorno ~ 16

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

pasta

pasta della Baracca ~ 22

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

gnocchi fritti ~ 29

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

risotto della Baracca ~26

creamy arborio rice w swiss mountain cheese, ruby chard, hazelnut + white truffle oil *v*

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

tutti a tavola!

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secondi

***bistecca alla griglia* ~ 36**

sirloin steak on the bone w sautéed mushroom + crushed kipfler, leek + rocket *g*

***tortino di pollo* ~ 33**

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

***pesce alla griglia* ~ 34**

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

contorni

***patate arrostate* ~ 10**

roasted crash-hot potatoes w crisp rosemary + lemon *g d*

***pomodori ripieni* ~ 14**

slow-braised Flinders tomatoes filled w rice + soft herbs *g d v*

***insalata mista* ~ 12**

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

dolci e formaggi

***budino di cioccolato* ~ 15**

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

***strudel di frutta* ~ 15**

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

***panna cotta affogata* ~ 15**

vanilla scented custard in a glass drenched w rhubarb oj blossom syrup + crostoli

***formaggio delizioso* ~ 22**

Quickes Somerset cheddar + Gippsland Jindi triple cream accompanied by port-poached fig, quince paste, roasted walnuts, T'G grissini + crostini

***gelato affogato* ~ 12**

a scoop of vanilla ice cream + a shot each of frangelico + espresso coffee

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