

La Tratt

FAIRFIELD

14 Anzac Parade

02 9727 5000

GOOD WINE LIST

14.5/20 ITALIAN

Vibe Relaxed fine dining featuring a rollcall of Italy's best

Risotto is always something of a restaurant litmus dish. They get the bit just right here, zesty sauce a counterpoint to tempura zucchini batons and a scattering of micro herbs. A drinks trolley rattles up (when was the last time you saw one of those outside of a high-end bar, or Rockpool?), and then a fish trolley. Muted brown decor and friendly, unpretentious service is relaxing. Tables are well spaced so sound, too, is muted. A murmur from a happy family group, a couple Instagram their polenta chips. A waitress unfolds a foil parcel to reveal a thicket of herbs from the garden. It hides a whole john dory in white wine and olive oil that eases gently off the bone. It is assured cooking, dishes prettily presented. The lamb is hidden under two large ravioli like a gift-wrapped Sunday roast. Gorgonzola dolce drips in honey (from the rooftop hives, naturally). "To finish, a drink by the lounge room fire?" We don't mind if we do.

Pro tip The fish trolley is on Fridays and Saturdays; you can buy honey and other bits in the shop

Open D Wed–Sat

Prices \$\$

Cards DC AE V MC eftpos

Wine Impressive list of familiar Australian and unfamiliar Italian names, with house wines. There are 10 by the glass

Chef Tristan Hodge

Seats 60; bar

www.fairfieldrsl.com.au