

# ANTIPASTI



*Designed To Share*

**PACIFIC OYSTERS** 5.5ea  
Red wine mignonette **GF, DF**

**MARINATED MIXED OLIVES** 9 **V, GF, DF**

**TEMPURA ZUCCHINI FLOWER** 8ea  
Lemon ricotta, goats cheese **V**

**SONOMA GARLIC BREAD** 12 **V**

**ROSEMARY FOCACCIA** 12 **V, VG**

**BURRATA BOMB** 24  
Fried burrata, tomato chutney, pesto, basil, herb & radicchio salad **V**

**CRISPY POLENTA** 22  
Fried polenta sticks, gorgonzola cream, parmesan parsley **V**

**TOMATO BRUSCHETTA (2)** 16  
Tomato, red onion, garlic, basil, grilled Sonoma sourdough **V, VG**

**ARANCINI** 22  
Sundried tomato, smoked buffalo mozzarella, basil, sugo, parmesan **V**

**CALAMARI FRITTI** 24  
Lemon, aioli

**SIGNATURE ANTIPASTI BOARD** 18.5pp  
18mth prosciutto di parma, inferno salami, fennel salami, mixed  
marinated olives, bocconcini, grana padano, rosemary focaccia  
**(MIN 2 PEOPLE)**

# INSALATA



**FRATELLI HOUSE** 22  
Butter lettuce, radicchio, avocado, nashi pear, dill, gorgonzola,  
candied walnut, radish, red wine vinaigrette **V, GF**

**BEETROOT & RADICCHIO** 22  
Baked beetroot, radicchio, goat curd, farro, pickled eschalot, orange &  
vinegar dressing, dill, parsley **V, GF**

**GRILLED CHICKEN** 25  
Cos, avocado, almond, green olive, red onion, cannellini bean,  
shaved parmesan, basil, honey currant dressing

**DIETARY** **V** **VEGETARIAN** **GF** **GLUTEN FREE** **DF** **DAIRY FREE** **VG** **VEGAN**

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergies.

Credit cards incur a processing fee of 1% to 1.5%. Debit and EFTPOS card incur a processing fee of 0.3% to 0.5%. External payment Apps incur additional fees. 10% discretionary service charge applies to all groups of 10+. 10% surcharge applies on Sundays, 15% on public holidays, 5% service fee applies Monday to Saturday.

# PRIMI



**TAGLIATELLE AL GIARDINO** 30  
Eggplant, tomato, zucchini, capsicum, garlic, basil **V, DF**

**VODKA RIGATONI** 31  
Tomato, cream, chilli, basil, buffalo ricotta **V**

**GNOCCHI DUCK RAGÙ** 35  
Braised duck, carrot, spice mix, orange, grana padano

**LINGUINE PRAWN** 35  
Prawn, chilli, garlic, cherry tomato, pangrattato

**CRAB SPAGHETTINI** 36  
Blue swimmer crab, bisque, chilli, pangrattato, parsley

**RIGATONI LAMB RAGÙ** 34  
Slow-braised lamb, tomato, chilli, grana padano, parsley

**PAPPARDELLE WAGYU RAGÙ** 35  
Coppertree farm wagyu ragù, grana padano

**MUSHROOM RISOTTO** 30  
Carnaroli rice, Wild mushrooms, porcini cream, rosemary, pecorino **V, GF**

**GLUTEN FREE CASARECCE** +3

# PIZZERIA



**MARGHERITA** 25  
Mozzarella, parmesan, tomato, basil **V**  
**ADD BUFFALO MOZZARELLA** +5

**DIAVOLA** 27  
Inferno salami, olives, capsicum, tomato, mozzarella

**CAPRICCIOSA** 28  
Cotto ham, mushroom, artichoke, olives, tomato, mozzarella

**ORTOLANA** 27  
Eggplant, zucchini, capsicum, caramelised red onion,  
tomato, basil, goats cheese **V**

**PEPPERONI** 28  
LP's fennel pepperoni, fennel seed, tomato, mozzarella

**PATATE** 29  
Confit potato, pork and fennel sausage, confit garlic, rosemary, mozzarella

**PROSCIUTTO** 30  
Prosciutto di parma, rocket, tomato, mozzarella, grana padano

**QUATTRO FORMAGGI** 28  
Pecorino, brie, manchego, mozzarella

**ADD EXTRA SMOKED SPECK** +5

**VEGAN CHEESE** +4 | **BUFFALO MOZZARELLA** +5 | **GLUTEN FREE BASE** +6

\*Not suitable for coeliacs due to cooking environment

# SECONDI



**250G COPPER TREE FARM AGED STRIPLOIN MB6+** 45  
Chargrilled broccolini, nduja butter, almond **GF**

**CHICKEN PARMIGIANA** 34  
Crumbed chicken breast, tomato sugo, mozzarella,  
grana padano, cabbage slaw

**12-HOUR BAROLO BRAISED BEEF CHEEK** 35  
Slow cooked beef cheek, red wine jus, Celeriac puree,  
Dutch carrot, snow peas tendrils

**GRILLED BARRAMUNDI** 36  
Eggplant caponata, salmoriglio, lemon **GF**

# CONTORNI



**ROCKET & FENNEL SALAD** 13  
Orange, citrus vinaigrette **V, DF, GF**

**SHOESTRING FRIES** 12  
Aioli **V**

**BRUSSEL SPROUTS** 14  
Fermented chilli, balsamic **V, GF**

**BROCCOLINI** 14  
Lemon, chilli, confit garlic, pangrattato **V**

## Set Menu \$49PP

**ENTRÉE (PICK 1)**

**CALAMARI FRITTI** Lemon, parsley, aioli

**ARANCINI** Smoked buffalo mozzarella, sundried tomato, sugo, parmesan **V**

**TEMPURA ZUCCHINI FLOWER (2)** Lemon ricotta, goats cheese, parmesan **V**

**MAIN (PICK 1)**

**PAPPARDELLE WAGYU RAGÙ** Coppertree Farm wagyu ragù, grana padano

**VODKA RIGATONI** Tomato, cream, chilli, basil, buffalo ricotta **V**

**MARGHERITA** **V** **OR DIAVOLA PIZZA**

**GRILLED CHICKEN SALAD** Cos, avocado, almond, green olive,  
red onion, cannellini beans, shaved parmesan, basil, honey currant dressing

**DESSERT (PICK 1)**

**SIGNATURE BANOFFEE** Banana, caramel, cream, chocolate

**HAZELNUT TIRAMISU**

**(FOR GROUPS UP TO 12 PEOPLE)**