

ANTIPASTI



Designed to Share

MARINATED MIXED OLIVES 10

Herbs, lemon, chilli, olive oil **V, GF, DF**

PACIFIC OYSTERS 6ea

Red wine mignonette **GF, DF**

ZUCCHINI FLOWER 9ea

Tempura, lemon Ricotta, goats cheese **V**

TRUFFLE & PORCINI SUPPLI 9ea

Arborio rice, mushrooms, mozzarella, truffle mayonnaise **V**

GARLIC BREAD 13

Butter, garlic, parsley **V**

FOCACCIA 13

Whipped basil Ricotta, rosemary, sea salt **V**

BURRATA & PROSCIUTTO 26

Heirloom tomatoes, toasted focaccia, aged balsamic, basil **V**

BRUSCHETTA (2) 17

Tomato, red onion, garlic, basil, grilled Sonoma sourdough **V, VG**

CALAMARI 26

Fried calamari, thyme, pepper, lemon, aioli

BEEF CARPACCIO 27

Marinated beef tenderloin, rocket, capers, pimentos, Pecorino, lemon dressing, balsamic vinegar **GF**

ANTIPASTI PLATTER 40

18mth Prosciutto di Parma, inferno salami, fennel salami, mixed marinated olives, bocconcini, Grana Padano, red onion jam, rosemary focaccia

INSALATA



FRATELLI HOUSE 24

Butter lettuce, radicchio, avocado, nashi pear, dill, Gorgonzola, candied walnut, radish, red wine vinaigrette **V, GF**

CHICKEN & PESTO 26

Cos lettuce, quinoa, basil pesto, zucchini, avocado, green olive, shaved parmesan, basil **GF**

SALMON SALAD 28

Butter lettuce, kale, radish, pomegranate, herbs, almonds, fennel, orange, yoghurt and lemon dressing **GF**

PRIMI



LINGUINE PRAWN 37

Prawn, chilli, garlic, cherry tomato, sugo, bisque, pangrattato

CRAB SPAGHETTINI 38

Blue swimmer crab, bisque, chilli, pangrattato, parsley

SPAGHETTI ALLA PUTTANESCA 31

Tomato, garlic, anchovies, olives, capers, chilli, basil

ADD PRAWNS +5

PENNE ALL'ARRABBIATA 31

Chilli, garlic, onion, capsicum, tomato, parsley **V, DF, VG**

GNOCCHI AL PESTO 33

Cherry tomato, zucchini, basil pesto, parmesan **V**

TRUFFLE & PORCINI RAVIOLI 31

Mushroom cream, spinach, parmesan, parsley **V**

RIGATONI LAMB RAGÙ 36

Slow-braised lamb, tomato, chilli, Grana Padano, parsley

PAPPARDELLE WAGYU RAGÙ 37

Coppertree farm Wagyu ragù, Grana Padano

SAUSAGE RAGU CAMPANELLE 36

Sausage mince, Calabrian chilli, mascarpone, sugo, parmesan, parsley

PUMPKIN & GOAT CHEESE RISOTTO 32

Carnaroli rice, pumpkin puree, Meredith goat curd, pepitas, red vein sorrel **V**

GLUTEN-FREE CASARECCE +3

SECONDI



220G COPPER TREE FARM AGED TENDERLOIN FILLET MBS4+ 42

Roast rosemary potatoes, red wine sauce, wild rocket

CHICKEN PARMIGIANA 35

Crumbed chicken breast, tomato sugo, mozzarella, Grana Padano, cabbage slaw

COD ALLA NAPOLETANA 36

Baked blue eye cod, tomato, garlic, white wine, anchovies, olives, capers, chilli, basil, sourdough toast **DF**

DIETARY V VEGETARIAN GF GLUTEN FREE DF DAIRY FREE VG VEGAN

Credit cards, Debit cards, and EFTPOS cards incur a processing fee of 1.7% to 2.7%.
External payment Apps incur additional fees. 10% surcharge applies on Sundays, 15% on public holidays.
10% discretionary service charge applies to all groups of 10+.
Please advise our friendly staff if you require assistance with your dietary requirement.

PIZZERIA



MARGHERITA 26

Mozzarella, parmesan, tomato, basil **V**
ADD BUFFALO MOZZARELLA +6

DIAVOLA 29

Inferno salami, olives, capsicum, tomato, mozzarella

ORTOLANA 28

Eggplant, zucchini, capsicum, caramelised red onion, house-dried tomato, basil, goat cheese **V**

SALAME 29

Salami cacciatore, fennel seed, tomato, mozzarella

HAM & PORCINI 28

Tomato, Fior Di Latte, parmesan, chilli

ANCHOVIES & BURRATA 30

Tomato, capers, oregano, chilli, cherry tomato

PUMPKIN & SAUSAGE 29

Fior Di Latte, red onions, provolone, rosemary, Straciatella

TRUFFLE & MUSHROOM 31

Fior Di Latte, truffle, confit portobello mushroom, brie, parmesan
ADD CRISPY PANCETTA +5

MORTADELLA 31

Zucchini purée, Fior Di Latte, house-dried tomatoes, fresh Ricotta

PROSCIUTTO 31

Prosciutto di Parma, rocket, house-dried tomatoes, Fior Di Latte, stracchino, Grana Padano

VEGAN CHEESE +6 | BUFFALO MOZZARELLA +6 | GLUTEN-FREE BASE *+6

*Not suitable for coeliacs due to cooking environment

CONTORNI



ROCKET & PARMESAN SALAD 14

Aged balsamic vinegar, olive oil **V**

ROSEMARY FRIES 14

Aioli **V**

BRUSSEL SPROUTS 14

Fermented chilli, balsamic **V**

SEASONAL GREENS 14

Pan-fried green vegetables, tarragon butter, almonds, pangrattato **V**