

# ANTIPASTI



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## MARINATED MIXED OLIVES 10

Herbs, lemon, chilli, olive oil **V, VG, 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

## BRUSCHETTA (2) 17

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

## CALAMARI 26

Fried calamari, thyme, pepper, lemon, aioli

## BEEF CARPACCIO 27

Blackmore Wagyu Topside, 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



## 250G COPPERTREE FARMS AGED ANGUS RUMP STEAK 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**

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# 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, GF**

## ROSEMARY FRIES 14

Aioli **V**

## BRUSSEL SPROUTS 14

Fermented chilli, balsamic **V**

## SEASONAL GREENS 14

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