

SMALL PLATES



Designed to Share

MARINATED MIXED OLIVES 10

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

FOCACCIA 13

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

ZUCCHINI FLOWER 9ea

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

GARLIC BREAD 13

Butter, garlic, parsley **V**

TRUFFLE & PORCINI ARANCINI (4) 18

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

BRUSCHETTA (2) 17

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

BURRATA & PROSCIUTTO 26

Heirloom tomatoes, toasted focaccia, aged balsamic, basil

CALAMARI 21

Fried calamari, thyme, pepper, lemon, aioli

ROCKET & PARMESAN SALAD 14

Aged balsamic vinegar, olive oil **V, GF**

ROSEMARY FRIES 14

Aioli **V**

BRUSSEL SPROUTS 14

Fermented chilli, balsamic **V**

Signature Antipasti Platter 40

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

DIETARY V VEGETARIAN GF GLUTEN FREE DF DAIRY FREE VG VEGAN

Credit cards incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%. International cards incur a processing fee of 3.5%. External payment Apps incur additional fees. 10% surcharge applies on Sundays, 15% on public holidays.

PRIMI



RIGATONI LAMB RAGÙ 36

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

PAPPARDELLE BOLOGNESE 35

Pork and beef ragù, rosemary, tomato Grana Padano

SAUSAGE RAGÙ CAMPANELLE 36

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

LINGUINE PRAWN 37

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

CRAB SPAGHETTINI 38

Blue swimmer crab, bisque, chilli, pangrattato, parsley

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**

GLUTEN-FREE CASARECCE +3

SECONDI



220G COPPER TREE FARM AGED RUMP 42

Roast rosemary potatoes, red wine sauce, wild rocket

CHICKEN PARMIGIANA 35

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

BARRAMUNDI 35

Pan fried Barramundi, tomato, garlic, onions, zucchini, potato, white wine, lemon, basil **DF, GF**

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

TRUFFLE & MUSHROOM 31

Fior Di Latte, truffle, confit portobello mushroom, brie, parmesan

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

INSALATA



FRATELLI HOUSE 24

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

GRILLED CHICKEN 26

Cos lettuce, grilled carrot, tomato, chickpeas, olives, avocado, red onions, fetta, almond, honey-mustard dressing **GF**