

SMALL PLATES



MARINATED MIXED OLIVES 10

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

FOCACCIA 13

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

GARLIC BREAD 13

Butter, garlic, parsley **V**

PACIFIC OYSTERS 6ea

Red wine mignonette **GF, DF**

ZUCCHINI FLOWER 9ea

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

ARANCINI BOLOGNESE 9ea

Arborio rice, saffron, pork & beef Bolognese, peas, mozzarella, chilli tomato sauce **V**

BRESAOLA CROSTINI 10ea

Wagyu bresaola, grilled focaccia, mustard, horseradish, pickled chilli, dill

ANTIPASTI



Designed to Share

BURRATA PANZANELLA 24

Heirloom tomatoes, Croutons, red onions, basil

PROSCIUTTO & RICOTTA BRUSCHETTA (2) 17

Toasted Sourdough, Basil Ricotta, 18mth Prosciutto di Parma, balsamic, rocket

CALAMARI FRITTI 21

Fried calamari, thyme, fennel, rosemary, pepper, lemon, saffron aioli

Signature Antipasti Platter 40

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

PRIMI



LINGUINE PRAWN 37

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

CRAB SPAGHETTI ALLA CHITARRA 38

Blue swimmer crab, bisque, chilli, pangrattato, parsley

SCHIAFFONI ALLA NORMA 30

Eggplant, tomato, basil, stracciatella

PENNE ALL'ARRABBIATA 31

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

GNOCCHI AL PESTO 33

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

SAUSAGE & GORGONZOLA MAFALDE 32

Italian sausage mince, broccolini, gorgonzola dolce, pangrattato, parmesan

RIGATONI LAMB RAGÙ 36

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

PAPPADELLE WAGYU RAGÙ 37


CopperTree farms Wagyu ragù, Grana Padano

RISOTTO ZUCCHINI & LEMON 30

Carnaroli rice, Zucchini, Yellow squash, lemon, mint, Meredith dairy goat curd **V, GF**

GLUTEN-FREE CASARECCE +3

SECONDI & INSALATA



250G COPPERTREE FARMS RUMP STEAK 42

Roast rosemary potatoes, red wine sauce, wild rocket

CHICKEN PARMIGIANA 35

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

BARRAMUNDI & CITRUS 36

Grilled Barramundi, caramelised fennel, olives, citrus & tomato dressing **DF, GF**

PORK ALLA MILANESE 36

Golden crumbed pork, rocket, parmesan, lemon

FRATELLI HOUSE SALAD 24

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

GRILLED CHICKEN SALAD 26

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

SUMMER SALAD 25

Butter lettuce, Radicchio, Cucumber, radish, orange, nectarine, apricot dressing, mint, Buffalo Mozzarella, pistachio **V, 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 & MUSHROOM 28

Tomato, Fior Di Latte, ham, mushroom, parmesan, oregano

SAUSAGE & GORGONZOLA 29

Fior Di Latte, gorgonzola cream, rocket, walnut

TRUFFLE & MUSHROOM 31

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

ADD CRISPY PANCETTA +5

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, VG, GF**

ROSEMARY FRIES 14

Aioli **V**

BRUSSEL SPROUTS 14

Fermented chilli, balsamic **V**

BROCCOLINI 14

Charred Broccolini, romesco, smoked almonds **V, VG, GF, DF**

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

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