

ANTIPASTI



Designed to Share

MARINATED MIXED OLIVES 10

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

GARLIC BREAD 13

Butter, garlic, parFsley **V**

FOCACCIA 13

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

TOMATO AND STRACIATELLA BRUSCHETTA (2) 18

Heirloom tomato, aged balsamic, red onion, basil, grilled Sonoma sourdough **V**

PROSCIUTTO & RICOTTA BRUSCHETTA (2) 17

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

CALAMARI 21

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

Signature Antipasti Platter 40

18mth 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

PENNE ALL'ARRABBIATA 31

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

GNOCCHI AL PESTO 33

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

RIGATONI LAMB RAGÙ 36


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

PAPPARDELLE WAGYU RAGÙ 37

Coppertree farm Wagyu ragù, Grana Padano

GLUTEN-FREE CASARECCE +3

SECONDI & INSALATA



220G COPPER TREE FARM AGED RUMP MBS4+42

Roast rosemary potatoes, red wine sauce, wild rocket

CHICKEN PARMIGIANA 35

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

BARRAMUNDI & CITRUS 35

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

FRATELLI HOUSE 24

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

GRILLED CHICKEN 26

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

DIETARY V VEGETARIAN GF GLUTEN FREE DF DAIRY FREE VG VEGAN

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

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 vingerar, 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**

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. Please advise our friendly staff if you require assistance with your dietary requirements.