

## 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

## 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**

## 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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