

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 & TOMATO BREAD 13

Toasted sourdough, confit garlic, tomato water, parsley, Grana Padano **V**

PACIFIC OYSTERS 6ea

Red wine mignonette **GF, DF**

ZUCCHINI FLOWER (3) 18

Light Batter, Pecorino Toscano and Truffle Honey **V**

ARANCINI QUATTRO FORMAGGI (2) 16

Arborio rice, mozzarella, Grana Padano, Gorgonzola, Taleggio **V**

ANTIPASTI



Designed to Share

BURRATA 24

Roasted butternut, red onions, Vincotto, Pane Carasau **V**

MUSHROOM & RICOTTA BRUSCHETTA (2) 16

Toasted sourdough, confit portobello, spinach, ricotta, thyme **V**

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

KALE & PANCETTA FUSILLI 31

Kale cream, smoked pancetta, chilli, crispy kale

PENNE ALL'ARRABBIATA 31

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

GNOCCHI & GORGONZOLA 33

Gorgonzola cream, broccoli and walnuts **V**

PASTA E PATATE SOUP 30

Cresto di Gallo pasta, slow cooked potato and vegetable soup, Caciocavallo **V**

RIGATONI LAMB RAGÙ 36

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

MAFALDE RAGÙ ALLA GENOVESE 36

CopperTree farms beef brisket ragù, carrot, onion, white wine, Grana Padano

BEETROOT & GOAT CHEESE RISOTTO 30

Carnaroli rice, roasted beetroot, goat curd, fresh thyme **GF, V**

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

GRILLED BARRAMUNDI 36

Lentils ragù, bisque, salsa verde, garlic flower

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**

AUTUMN LEAVES 25

Grilled zucchini & carrots, rocket, radicchio, figs, goat cheese, pepitas, Vincotto dressing

PIZZERIA



MARGHERITA 26

Mozzarella, parmesan, tomato, basil **V**
ADD BUFFALO MOZZARELLA +6

PICCANTE 29

Tomato, mozzarella, Inferno Salami, yellow capsicum, honey

VEGETARIANA 28

Artichoke puree, zucchini, onion, pecorino, basil **V**

SALAME 29

Salami cacciatore, fennel seed, tomato, mozzarella

HAM & MUSHROOM 28

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

POTATO & PANCETTA 29

Tomato, provola, potato, pancetta, rosemary

TRUFFLE & MUSHROOM 31

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

ADD CRISPY PANCETTA +5

PROSCIUTTO 31

Prosciutto di Parma 18-month, tomato, Stracciatella, rocket

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**

TWICE COOKED POTATO 14

Spiced mayonnaise, thyme **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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