

# ANTIPASTI



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## MARINATED MIXED OLIVES 10

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

## GARLIC & TOMATO BREAD 13

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

## FOCACCIA 13

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

## ARANCINI QUATTRO FORMAGGI (2) 16

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

## TOMATO AND STRACCIATELLA BRUSCHETTA (2) 18

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

## MUSHROOM & RICOTTA BRUSCHETTA (2) 16

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

## CALAMARI 21

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

## ZUCCHINI FLOWER (3) 18

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

## BURRATA 24

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

## 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

## PENNE ALL'ARRABBIATA 31

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

## GNOCCHI & GORGONZOLA 33

Gorgonzola cream, broccoli and walnuts **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



## 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

## GRILLED BARRAMUNDI 36

Lentils ragù, bisque, salsa verde, garlic flower **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**

## PICCANTE 29

Tomato, mozzarella, Inferno Salami, yellow capsicum, honey

## VEGETARIANA 28

Artichoke puree, zucchini, onion, pecorino, basil

## SALAME 29

Salami cacciatore, fennel seed, tomato, mozzarella

## 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 vingerar, 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**

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