

SMALL PLATES



Designed to Share

MARINATED MIXED OLIVES 10

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

FOCACCIA 13

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

ZUCCHINI FLOWER (3) 18

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

GARLIC & TOMATO BREAD 13

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

TRUFFLE & PORCINI ARANCINI (4) 18

Arborio rice, mushrooms, mozzarella, truffle mayonnaise **V**

TOMATO AND STRACCIATELLA BRUSCHETTA (2) 18

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

CALAMARI FRITTI 21

Fried calamari, thyme, fennel, rosemary, pepper, lemon, Saffron Aioli

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

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

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PRIMI



KALE & PANCETTA FUSILLI 31

Kale cream, smoked Pancetta, chilli, crispy kale

RIGATONI LAMB RAGÙ 36

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

PAPPARDELLE BOLOGNESE 35

Pork and beef ragù, rosemary, tomato Grana Padano

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**

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 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

FRATELLI HOUSE 24

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

GRILLED CHICKEN 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

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

POTATO & PANCETTA 29

Tomato, provola, potato, pancetta, rosemary

HAM & MUSHROOM 28

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

TRUFFLE & MUSHROOM 31

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

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



ROSEMARY FRIES 14

Aioli **V**

ROCKET & PARMESAN SALAD 14

Aged balsamic vinegar, olive oil **V, GF**

TWICE COOKED POTATO 14

Spiced mayonnaise, thyme **V**

BROCCOLINI 14

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