

# GROUP SET MENU

## \$45 (per person)

*Fratelli  
Fresh*

### ANTIPASTI

#### MARINATED OLIVES

#### ROSEMARY FOCACCIA

Whipped basil ricotta, sea salt

#### BURRATA

Seasonal condiments

### SECONDI

#### RIGATONI LAMB RAGÙ

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

#### LINGUINE PRAWN

Prawn, chilli, garlic, cherry tomato, sugo, bisque, pangrattato

#### CHEF'S SELECTION OF MIXED PIZZA

#### HOUSE SALAD

### ADD MAINS

*additional \$10 per person*

#### RUMP STEAK

Roast rosemary potatoes,  
red wine sauce, wild rocket

**OR**

#### GRILLED BARRAMUNDI

Seasonal garnish & sauce

### ADD DESSERT

*additional \$10 per person*

#### SIGNATURE BANOFFEE TORTA

Banana, caramel, whipped cream

**AND**

#### HAZELNUT TIRAMISU

Mascarpone, coffee, savoiardi, cocoa

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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%. 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 REQUIREMENT.

# GROUP SET MENU

## \$55 (per person)

*Fratelli  
Fresh*

### ANTIPASTI

#### MARINATED OLIVES

#### ROSEMARY FOCACCIA

Whipped basil ricotta, sea salt

#### BURRATA

Seasonal condiments

#### ZUCCHINI FLOWER

Crispy light batter, Pecorino Toscano, truffle honey

#### CALAMARI FRITTI

Fried calamari, lemon, saffron aioli

### SECONDI

#### RIGATONI LAMB RAGÙ

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

#### LINGUINE PRAWN

Prawn, chilli, garlic, cherry tomato, sugo, bisque, pangrattato

#### CHEF'S SELECTION OF MIXED PIZZA

#### HOUSE SALAD

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### ADD MAINS

*additional \$10 per person*

#### RUMP STEAK

Roast rosemary potatoes,  
red wine sauce, wild rocket

**OR**

#### GRILLED BARRAMUNDI

Seasonal garnish & sauce

### ADD DESSERT

*additional \$10 per person*

#### SIGNATURE BANOFFEE TORTA

Banana, caramel, whipped cream

**AND**

#### HAZELNUT TIRAMISU

Mascarpone, coffee, savoiardi, cocoa

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# GROUP SET MENU

## \$65 (per person)

*Fratelli  
Fresh*

### ANTIPASTI

#### MARINATED OLIVES

#### ROSEMARY FOCACCIA

Whipped basil ricotta, sea salt

#### BURRATA

Seasonal condiments

#### ZUCCHINI FLOWER

Crispy light batter, Pecorino Toscano, truffle honey

#### CALAMARI FRITTI

Fried calamari, lemon, saffron aioli

### SECONDI

#### PAPPARDELLE RAGÙ

CopperTree Farms beef ragù, Grana Padano

#### CRAB SPAGHETTI ALLA CHITARRA

Blue swimmer crab, bisque, chilli, pangrattato, parsley

#### CHEF'S SELECTION OF MIXED PIZZA

#### HOUSE SALAD

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### ADD MAINS

*additional \$10 per person*

#### RUMP STEAK

Roast rosemary potatoes, red wine sauce, wild rocket

**OR**

#### GRILLED BARRAMUNDI

Seasonal garnish & sauce

### ADD DESSERT

*additional \$10 per person*

#### SIGNATURE BANOFFEE TORTA

Banana, caramel, whipped cream

**AND**

#### HAZELNUT TIRAMISU

Mascarpone, coffee, savoiardi, cocoa

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