

Pane

House Focaccia Bread, served warm with olive oil and balsamic reduction 8

Garlic Bread tradizionale, house made with fresh garden herbs 8

Tomato Bruschetta, diced roma tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 8n

Insalata di calamari, lightly battered calamari, cherry tomatoes, salad of roquette and aioli, lemon wedge 18

Arancini di funghi, Zmushroom, house made hummus, roquette salad 14.5

Beef Carpaccio, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, roquette 18.5

Gamberi all'aglio, local Australian garlic prawns Italian style with white wine, shallots, olive oil, toasted bread 24.5

Secondi Piatti

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 28

Pollo, free range chicken, herb crumble, crispy chats, roasted tomato sugo, bocconcini, fresh basil 28

Battered fish and chips, fresh king dory filet battered in my crispy as hell batter, with house cut chips, lemon wedge and house made tartar sauce 20

Contorni

Fries, served with grey salt and aioli 6.5

Fratelli Caesar Style Salad 12.5

Pasta, Gnocchi and Risotto

Spaghetti alla Marinara, selection of fresh Australian fish and shellfish, chilli, lemon juice, parsley, napoli, white wine sauce 30

Rigatoni alla Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 22

Pappardelle alla Siciliana, cherry tomatoes, olives, capsicum, chilli, cacciatore salami, Napoli and white wine sauce 22

Pappardelle Alla Puttanesca, *Olives, fresh tomato, capsicum, onion, chilli, white wine, sugo* 22

Risotto Alla Pomodoro, fresh truss tomatoes, onion, basil, oregano, sugo, grana Padano, roquette 18

Tortellini, goats cheese and basil filling, charred zucchini, truss cherry tomatoes, pine nuts, prosciutto, roquette 24

Creamy Porcini Gnocchi, *Field mushrooms, porcini, fresh basil, cream and white wine sauce* 22

Gnocchi, braised osso buco, gremolata 22

Risotto, confit duck, porcini mushrooms, Grana Padano, roquette salad 26

Fettuccine, imported fresh porcini and local forest mushrooms, lemon, fresh parsley, white wine 22

Fettuccine Alla Pesto, House made basil pesto, roasted pumpkin, pine nuts.

Our pasta and gnocchi are made fresh daily by our chef Dan and his team

Vegetarian, vegan and gluten free options are available

Meals to share for two

Chicken parmigiana, House made chicken parmigiana (ginormous) topped with our beautiful sauce napolitano, cheese. Served on spaghetti with tomato Sugo(sauce) with a large Greek salad 36

350g Sirloin, Angus grain fed. Cooked in house or I can send them home uncooked for you to throw in the bbq at home. Served with a yummy creamy potato bake, wilted spinach, our delicious jus and our house made Caesar salad 50

Atlantic salmon fillet, 2 x180g fillets, salad of kipler potato, egg, roasted tomato and gremolata. Simple garden salad with mustard and lemon dressing. House made tartar sauce and lemon wedge 50

Lamb shoulder 2 x 300g pieces. Slow braised, served with mushroom ragu, crispy balsamic and rosemary potAtoes. Steamed veggies to share 48

Dolci

13 when ordered alone or 11 when ordered with a meal

Tiramisù, house churned vanilla gelato

Panna cotta, pistachio and vanilla, caramelized poached pear, white chocolate and brandy ganache, praline

Crostata al Limone, lemon tart caramelised with raw sugar, house churned coconut gelato

Piatto di Formaggi, Cashel Irish Blue, Kingfisher Triple Cream Brie, 24-month age Manchego, water crackers, nuts 12.5

Drink

Coke, diet coke, coke no sugar, Schweppes lemonade 3 (can)

Coke, diet coke, coke no sugar, Schweppes lemonade, cascade lemon lime and bitters 5 (Glass Bottle)

Sparkling San Pellagrino 1L 7 500ml 5

Café

We proudly serve local Synergy Coffee 'Luxe' blend

Espresso 4

Macchiato, piccolo latte, cappuccino, café latte, flat white, long black, mocha 4.5 cup 6 mug

Long macchiato 5

Fratelli's Callebaut Belgian Hot chocolate with marshmallows, Chai latte 4.5

Syrup – caramel, vanilla 1

Extra coffee shot 1

Almond Milk, Bonsoy .50