

Takeaway Menu

Pane and Antipasti

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

Garlic Bread, house made with fresh garden herbs 8

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

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

Secondi Piatti

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 32

Agnello, slow braised lamb shoulder, creamy sweet potato bake, broccolini, jus, rosemary salt 26.5

Risotto, confit duck, selection of forest mushrooms, Grana Padano, roquette salad 32.5

Chicken Parmigiana, House made chicken schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 28.5

Veal Parmigiana, House made veal schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 32.5

Pasta and Gnocchi

Lasagne con manzo, house made pasta sheets, beef ragu, bechamel, Grana Padano cheese. Available hot ready to eat or frozen 16.5

Spaghetti alla Marinara, selection of fresh Australian fish and shellfish, chilli, lemon juice, parsley, napoli, white wine sauce 32

Rigatoni alla Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 24

Fettuccine, authentic Bolognese, fresh basil 22

Traditional Carbonara, Spaghetti, onion, mushroom, pancetta 24

Pappardelle alla Siciliana, cherry tomatoes, olives, capsicum, chilli, cacciatore salami, Napoli and white wine sauce 24

Pappardelle Alla Puttanesca, Olives, fresh tomato, capsicum, onion, chilli, white wine, sugo 24 (V)

Tortellini, goats cheese and basil filling, charred zucchini, truss cherry tomatoes, pine nuts, prosciutto, rocket 28

Creamy Porcini Gnocchi, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 26 (V)

Gnocchi, braised lamb ragu, gremolata 26.5

Fettuccine, imported fresh porcini and local forest mushrooms, lemon, fresh parsley, white wine 24 (V)

Our pasta and gnocchi are made fresh daily by our chef Dan and his team
Vegetarian, vegan and gluten free options are available

Contorni

Fries, served with grey salt and aioli 6.5

Fratelli Caesar Style Salad 12.5

Kids Meals

Chicken Parmigiana, panko crumbed chicken breast, mozzarella, Napolitano sauce, with chips and salad 16.5

Fresh, house made pasta with your choice of Napolitano or creamy cheese sauce 6.5

Grilled fillet of market fresh fish, chips and salad 16.5

Dolci

Tiramisù, house churned vanilla gelato 13

Crostata al Limone, lemon tart caramelised with raw sugar, house churned coconut gelato 13

Panna cotta, duet of white chocolate panna cotta and house made strawberry jelly, toasted macadamia, salad of fresh strawberries, lime and mint 10

Crème Brûlée, traditional baked vanilla bean brûlée, served with shortbread

Chocolate Mousse, Callebaut dark chocolate and Franjelico mousse, house churned hazelnut gelato, praline, fresh raspberries 10

Piatto di Formaggi, Berry Creek Bellingham 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