

Takeaway Menu

Pane and Antipasti

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

Garlic Bread, house made with fresh garden herbs 10.8

Tomato Bruschetta, diced Roma tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 12.6

Prawn Bruschetta, king prawn, semi-dried tomatoes, Spanish onions, sauce gribiche (2) 16.2

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

Arancini, tomato and basil risotto, goats cheese filling, tomato sugo 15.5

Polpette di pesce, blue swimmer crab and market fresh fish cake, house made chilli jam, roquette salad, aioli 20.5

Insalata di calamari, lightly battered calamari, cherry tomatoes, salad of roquette and aioli, lemon 19

Secondi Piatti

Beef Cheek, slow braised wagyu beef cheek, French style mash potato, buttered carrots, broccolini 30

BBQ Short Rib, slow braised, sticky and spicy BBQ style 'Black Onyx' Angus beef short rib, sriracha coleslaw, fries 32

Pork Belly, twice cooked, cauliflower puree, Mornay arancini, roquette, jus 32

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

Risotto, Frasier Island spanner crab, cherry tomatoes, fennel, roquette salad 34

Agnello, slow cooked lamb shoulder, roasted fennel and garlic croquette, mushroom ragu, wilted baby spinach, herb and mustard butter 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 22

Spaghetti alla Marinara, selection of fresh Australian fish and shellfish, chilli, lemon, parsley, napoli, white wine sauce 36

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, egg yolk 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, roquette 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, zucchini, eggplant, cherry tomatoes, lemon, manchego 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

Bistecca

320g Sirloin, certified organic pasture fed Angus, ms4+ 36.5

Served with chips, choice of traditional beef jus or pepper sauce and Fratelli Roma's cos, fried caper, parmesan salad with aioli dressing

Contorni

Fries, served with grey salt and aioli 6.5

Fratelli Caesar Style Salad 12.5

Greek Salad, diced garden vegetables, feta cheese, olives and marinated vegetables 14

Insalata Caprese, sliced Roma tomatoes, bocconcini, olive oil, fresh basil 14

Steamed seasonal vegetables 10.5

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 13

Crème Brûlée, traditional baked vanilla bean brûlée, served with shortbread 13

Apple Strudel, house made with granny smith apples, vanilla custard 12

Chocolate Mousse, Callebaut dark chocolate and Franjelico mousse 8

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

Bonsoy .50