Takeaway Menu

Pane and Antipasti

Baguette, baked to order, served with olive oil and house made dukkah 11.5 (V)

House Focaccia Bread, served warm with olive oil and balsamic reduction 13.5 (V)

Garlic Bread, house made with fresh garden herbs (serves 2) 13.5 (V)

Tomato Bruschetta, sweet vine ripened truss cherry tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 15.5 (V)

Prawn Bruschetta, king prawn, semi-dried tomatoes, tomato bruschetta, sauce gribiche (2) 24.5
Beef Carpaccio, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, roquette 25
Arancini, tomato and basil risotto, goat cheese, basil, tomato sugo, roquette 25
Insalata di calamari, lightly battered calamari, cherry tomatoes, salad of roquette and aioli, lemon 26/36

Pasta and Gnocchi

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

Fettuccine alla Bolognese, traditional recipe, pork and veal mince, Italian peeled tomatoes fresh herbs 28.5

Spaghetti alla Marinara, fresh Australian fish and shellfish, parsley, tomato sugo, chilli 53.5

Rigatoni alla Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 30.5

Spaghetti alla Carbonara, traditional style, pancetta, mushroom, onion, garlic, black pepper, egg yolk 28.5

Pappardelle alla Siciliana, cacciatore salami, cherry tomatoes, olives, capsicum, baby capers, tomato sugo, chilli 35.5

Tortellini, goat cheese and basil filling, prosciutto, zucchini, truss cherry tomatoes, pine nuts, roquette 43.5 **Gnocchi**, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 34.5 (V)

Gnocchi, braised lamb ragu', gremolata 38.5

Fettuccine Primavera, zucchini, eggplant, cherry tomatoes, asparagus, lemon, olive oil, Manchego 28.5 (V)

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Secondi

Pesce, seared fillet of Daintree Barramundi, capsicum coulis, roasted pumpkin,
Persian feta, pine nuts, macadamia pesto 44.5

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 52.5
 Confit duck, twice cooked crispy duck leg, porcini mushroom risotto, jus gras, roquette salad 48.5
 Chicken Parmigiana, House made chicken schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 36.5

Bistecca

Please ask our friendly staff about our current beef selection

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

or

Served with our house made French style mash potatoes, buttered spring vegetables and jus

Contorni

Fries, served with grey salt and aioli 10

Fratelli Caesar Style Salad 17

Greek Salad, diced garden vegetables, feta cheese, olives and marinated vegetables 21 Insalata Caprese, sliced Roma tomatoes, bocconcini, olive oil, fresh basil 19

Steamed seasonal vegetables 16

Bambini Menu

Chicken Parmigiana, house made, panko crumbed chicken breast, mozzarella, Napolitano sauce, with chips and salad 18.5

Fillet steak, chips and salad 20.5

Grilled fillet of market fresh fish, chips and salad 18.5

Fresh, house made pasta with your choice of Napolitano or creamy cheese sauce 14.5 Traditional Bolognese 16.5

Dolci

Tiramisù, house churned vanilla gelato 18.5

Crostata al Limone, lemon tart caramelised with raw sugar, house churned coconut gelato 18.5

Crème Brûlée, traditional baked vanilla bean brûlée, served with shortbread 17.1

Panna cotta, vanilla bean and pistachio panna cotta, caramelised sauternes poached pear, white chocolate ganache, pistachio praline 18.5

