



\$5PP CORKAGE MONDAY-THURSDAY  
NO BYO FRIDAY - SUNDAY  
CAKAGE FEE \$2 PER PERSON

## PRIMI | STARTERS

<b>Antipasto Shareboard (min 2pax)</b>	<b>19.9<sup>PP</sup></b>
fratelli & co's signature antipasto shareboard filled with all things italian	
<b>Pane della Casa</b>	<b>8</b>
warm house baked bread with EVO oil and balsamic vinegar	
<b>Olive Miste</b>	<b>12</b>
mixed marinated olives, olive oil, house baked bread	
<b>Bruschetta di Tre Colori</b>	<b>12</b>
coloured cherry tomato, garlic, basil olive oil	
<b>Arancini Bolognese con Sugo all' Arrabbiata (3)</b>	<b>15</b>
fratelli & co's mini bolognese arancini with arrabbiata sauce	
<b>Polpette ~ House Made Pork Meatballs in Napoletana Sauce</b>	<b>19</b>
sugo, wild oregano, pork	
<b>Fiori di Zucca - Zucchini Flowers (4)</b>	<b>19</b>
four cheese, lemon, vincotto	
<b>Calamari Fritti</b>	<b>19.9</b>
lightly fried calamari w tartare sauce	
<b>Insalata Caprese (gf)</b>	<b>21.9</b>
pure buffalo mozzarella, tomato, basil infused extra virgin olive oil	
<b>Wagyu Bresaola (gf)</b>	<b>24</b>
white anchovies, sardinian crisp bread, stracchino	
<b>Prosciutto di Parma</b>	<b>24</b>
parma prosciutto, whole buffalo mozzarella fratelli house baked bread	

## SECONDI | MAINS

<b>Filetto di Wagyu</b>	<b>37</b>
grilled 250gr wagyu, mustard, roast potato, rocket, modena, jus	
<b>Petto di Pollo Ripieno ai Tre Funghi e Salsetta di Porcini</b>	<b>33</b>
Chicken breast stuffed with 3 mushroom, spinach, truffled mash, porcini jus	
<b>Saltimbocca di Vitello</b>	<b>34</b>
veal backstrap stuffed with prosciutto, ricotta, sage, over truffle mash, broccolini	
<b>Grigliata di Pesce per 2 (Grilled Fish of the Day Platter for 2 )</b>	<b>89</b>
grilled fish of the day platter for two - grilled fish, king prawns, grilled scallops, grilled and fried calamari and fresh oysters, served with potato fries	
<b>Pesce (see specials board)</b>	<b>36</b>
fresh catch of the day with chef's garnish	

## PASTE | PASTAS

OUR PASTA MADE ON PREMISES

~ GLUTEN FREE PASTA AVAILABLE WITH ANY OF THE BELOW SAUCES

<b>Gnocchi alla Calabrese</b>	<b>27</b>
fresh house made gnocchi, in slow cooked tomato, pork shoulder, sausage mince ragu	
<b>Ravioli di Zucca</b>	<b>27</b>
our signature fresh pasta ravioli w` roast pumpkin, butter & sage	
<b>Pappardelle al Ragu di Agnello</b>	<b>29</b>
whole suckling lamb cooked bologna style with prosciutto, chianti and sugo	
<b>Spaghetti alla Carbonara</b>	<b>27</b>
black pepper guanciale, black truffle pecorino cream, organic egg yolk	
<b>Spaghetti Vegani ai Broccolini</b>	<b>26</b>
spaghetti, broccolini, garlic, olive oil	
<b>Fettuccine ai Gamberi</b>	<b>28</b>
fettuccine with prawns, zucchini, garlic & chilli in tomato sauce	
<b>Tris di Pasta (Pasta Shareplate for 3)</b>	<b>75</b>
ravioli di zucca, gnocchi calabrese, fettuccine al pesto	

## CONTORNI | SIDES

<b>Patate Arrostiti al Rosmarino</b>	<b>10</b>
slow roasted potato, rosemary	
<b>Broccolini con Limone Fresco</b>	<b>12</b>
steamed broccolini with fresh lemon	
<b>Insalata di Rucola con Parmiggiano e Pesto</b>	<b>12</b>
organic rocket leaves, parmesan, balsamic	
<b>Insalata Mista</b>	<b>12</b>
garden salad, tomato, cucumber, carrot, onion, olives, olive oil dressing	
<b>Patatine Fritte</b>	<b>10</b>
thick cut fries	

## DOLCI | DESSERT

<b>Fratelli Tiramisu</b>	<b>14</b>
schibello coffee, ricotta, marsala, chocolate	
<b>Warm Chocolate fondant</b>	<b>14</b>
vanilla bean gelato	
<b>Vanilla Creme Brûlée</b>	<b>14</b>
biscotto di mandorla	
<b>Lavender Scented Pannacotta</b>	<b>14</b>
strawberry jelly, berries poached in prosecco	
<b>Classic Affogato w Vanilla Gelato</b>	<b>9</b>
schibello coffee & vanilla bean gelato	
<b>Naughty Affogato</b>	<b>16</b>
schibello coffee & vanilla bean gelato, with Frangelico or Amaretto	
<b>Nutella Gnocchi</b>	<b>16</b>
made from fratelli & co's light pizza dough, covered in nutella	
<b>Gelato Misto ~2 Scoops of your Choice</b>	<b>10</b>
vanilla, chocolate, lemon, hazelnut, strawberry	

## PIZZE | PIZZA

- GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING +2

<b>Garlic</b>	<b>16</b>
<b>Garlic &amp; Cheese</b>	<b>18</b>
<b>Kids Mickey Mouse Pizza</b>	<b>22</b>
margarita pizza in mickey mouse shape	
<b>Margherita</b>	<b>23</b>
tomato, fior di latte, basil and olive oil	
<b>Ham &amp; Pineapple</b>	<b>23</b>
tomato, smoked ham, pineapple, fior di latte	
<b>Bianca</b>	<b>23</b>
fior di latte, parmesan, garlic, basil, cherry tomato, oregano, olive oil	
<b>Napoletana</b>	<b>24</b>
tomato, ligurian olives, anchovies, capers	
<b>Patate e Rosmarino</b>	<b>24</b>
white base, fior di latte, potato & rosemary <b>+add italian salami</b>	
<b>Diavola</b>	<b>25</b>
tomato, calabrese salami, red peppers, chilli, ligurian olives, fior di latte	
<b>Capricciosa</b>	<b>25</b>
ham, artichoke, ligurian olives, mushrooms, tomato, fior di latte	
<b>Pizza Vegetariana</b>	<b>24</b>
tomato, mushrooms, eggplant, cherry tomato, artichoke, basil, mozzarella	
<b>Pizza Vegana</b>	<b>25</b>
tomato, mushrooms, eggplant, cherry tomato, artichoke, basil, vegan mozzarella	
<b>Calzone</b>	<b>26</b>
tomato, olives, salami, mushroom, basil, fior di latte	
<b>Prosciutto</b>	<b>26</b>
tomato, cherry tomato, basil, rocket, prosciutto, shaved parmesan, olive oil	
<b>Tre Funghi</b>	<b>26</b>
fior di latte, button mushrooms, king oyster mushrooms, oyster mushrooms, salt & pepper, olive oil	
<b>The Fratelli &amp; Co. Supreme</b>	<b>27</b>
ham, mushroom, prawns, salami, capsicum, olives, fior di latte, tomato	
<b>Pizza Carne</b>	<b>26</b>
meat lovers pizza with ham, salami, cabanossi, fior di latte	
<b>Pizza ai Gamberi</b>	<b>28</b>
local prawns, garlic, chilli, rocket leaves	
<b>KIDS MENU</b>	
<b>CHOOSE ANY KIDS MEAL + DRINK + DESSERT</b>	<b>25</b>
> MEAL CHOICES - SELECT ONE:	
<b>Spaghetti or Penne Bolognese</b>	<b>16</b>
<b>Penne or Spaghetti Napoletana</b>	<b>16</b>
<b>Fresh Made Chicken Schnitzel &amp; Chips or Vegies</b>	<b>16</b>
<b>Calamari &amp; Chips or Vegies</b>	<b>16</b>
<b>SELECT A DRINK</b>	<b>4.5</b>
coke, lemonade, lemon squash, orange juice, apple juice	
<b>DESSERT</b>	<b>5</b>
one scoop of vanilla and chocolate ice cream	