

Pizza

M/V

All pizza sizes are 12"

GLUTEN FREE BASE <i>GF</i>	+4/5
CHEESY GARLIC	21/26
Fresh herbs and mozzarella v	
MARGHERITA	22/27
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	
HAWAIIAN	24/29
Napoli base, mozzarella cheese, ham and pineapple	
VEGETARIAN	24/29
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	
THE ITALIAN STALLION	24/29
Pepperoni, napoli base and shredded mozzarella	
MEAT LOVERS	25/30
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	
SUPREME	26/31
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	
CHICKEN & AVOCADO	26/31
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	
FIERY PRAWN	27/32
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli /	
PERI PERI CHICKEN	27/32
Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	

Desserts

CHOCOLATE FONDANT PUDDING	12/15
Soft centred served with vanilla bean ice cream	
INDIVIDUAL STICKY DATE PUDDING	12/15
Served with warm butterscotch sauce and vanilla bean ice cream	
RASPBERRY AND PISTACHIO ENTREMET	14/17
Pistachio mousse, raspberry inclusions and crunchy pistachio finish	
ORANGE & ALMOND CAKE	9/12
With rose buttercream <i>GF</i>	
NUTELLA PIZZA	22/25
Nutella base, strawberries, vanilla bean ice cream and icing sugar	

Fratelli's

BAR & DINING

LUNCH

MONDAY - SUNDAY
11:30AM - 3:00PM

DINNER

MONDAY - SUNDAY
5:30PM - 9:00PM

Graze

CONTINENTAL LOAF TOASTED	
With garlic butter <i>v</i>	8/9
With garlic butter and mozzarella cheese <i>v</i>	10/11

HOT HONEY ZUCCHINI FRIES	18/21
Crispy zucchini fries drizzled with hot honey, served with whipped fetta, toasted spiced nuts and roasted pepitas	

LEMON & DILL PRAWN ROLL	25/28
Marinated prawns served in a toasted brioche roll with pickled onion, baby cos, celery crunch and fresh chives <i>l</i>	

SOUTHERN-FRIED CHICKEN WINGS	19/22
Golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing	

STICKY PORK BELLY BITES	21/24
Slow-roasted pork belly glazed with a rich hoisin caramel, served with carrot purée, crispy shallots, toasted sesame and crisp rice paper <i>GFO</i>	

MEZZE PIATO	35/38
Grilled halloumi, marinated olives, pickled heirloom tomatoes, dolmades, hummus, baba ganoush, tzatziki, carrot and cucumber sticks, pickled radish, and warm pitta bread <i>GFO</i>	

Burger Bar

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER	23/26
Beef patty, lettuce, tomato, cheese and tomato sauce <i>GFO</i>	

ANGUS BEEF BURGER	26/29
Angus beef patty topped with smoked bacon, cheese, crispy shallots, smoked BBQ aioli, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips <i>GFO</i>	

CRISPY PESTO CHICKEN BURGER	25/28
Southern-fried chicken with pesto aioli, tomato chilli jam, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips <i>GFO</i>	

MUSHROOM BURGER	22/25
Grilled field mushroom, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise <i>GFO, v</i>	

Pan to Plate

PORK MEATBALL SPAGHETTI	29/34
House-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb	

CHILLI GARLIC PRAWN ORECCHIETTE	34/39
Chorizo, rocket, cherry tomatoes and fresh basil, finished with extra virgin olive oil, Danish fetta and a herb crumb <i>GFO, l</i>	

GRILLED CHICKEN, BACON & TRUFFLE FETTUCCINE	30/35
Sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano <i>GFO</i>	

Chan-Chan-Char

Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers oversee the entire process, from raising cattle to processing, ensuring quality and consistency.

ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS	55/60
Murray Valley region of Victoria. Guaranteed world class MSA grading <i>GF</i>	

RUMP STEAK 300 GRAMS	37/42
Grain-fed True North rump. The cattle are raised on Stanbroke’s vast properties in the Gulf region of Queensland, Australia <i>GF</i>	

NEW YORK PREMIUM 300 GRAMS	49/54
A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour <i>GF</i>	

All steaks served with crunchy fries and house salad

OPTIONAL ADD ONS	+14/16
Two king prawns <i>GF, l</i>	

CHOICE OF GLUTEN FREE SAUCES <i>GF</i>	+2/3
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	

Signatures

FIVE-SPICE PORK BELLY	37/42
Slow-roasted pork belly served with apple and fennel slaw, crispy potatoes, chargrilled pineapple and creamy mustard sauce <i>GF</i>	

PESTO-CRUSTED SALMON	36/41
Herb and pesto-crusted salmon served with celeriac purée, sautéed cannellini beans, spinach, roasted cherry tomatoes and saffron velouté <i>GFO, M</i>	

PAN-FRIED BARRAMUNDI	36/41
Fresh barramundi served with potato and fennel purée, grilled asparagus, saffron pearl couscous, charred artichokes and lemon hollandaise <i>M</i>	

PROSCIUTTO-WRAPPED CHICKEN ROULADE	31/36
Potato and parmesan purée, bacon jam, pan-fried brown mushrooms and sautéed green beans, finished with a porcini cream sauce <i>GF</i>	

Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

Some dishes may contain traces of nuts. If you have any serious allergies, Please let us know and we will try our best to serve you something delicious.

Price = Members/Visitors
V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free
GFO = Gluten Free Option Additional charges may apply

Seafood Origin: A = Australia I = Imported M = Mixed

Classics

CHICKEN SCHNITZEL	27/32
300 grams served with crunchy fries, house salad and gravy	

JUNIOR CHICKEN SCHNITZEL	22/27
150 grams served with crunchy fries, house salad and gravy	

MAKE YOUR SCHNITZEL A PARMIGIANA	+5/6
With napoli sauce, ham and mozzarella cheese	

MARKET BATTERED FISH	29/34
Served with crunchy fries, house salad and tartare sauce <i>M</i>	

GRILLED FISH OF THE DAY	31/36
Served with dressed house salad, crunchy fries, lemon and tartare sauce <i>GF, M</i>	

SALT & PEPPER SQUID	29/34
Spiced squid served with house salad, crunchy fries and garlic mayonnaise <i>DF, l</i>	

CHICKEN AND PRAWN SCALLOPINI	31/36
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce <i>GF, l</i>	

CAESAR SALAD	21/26
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	

TUNA POKE BOWL	33/38
Fresh sushi rice topped with spicy tuna, avocado, cucumber, edamame, wakame, pickled ginger, sesame seeds, tempura crunch and soy dressing <i>GFO, M</i>	

APPLE, FENNEL & ROCKET SALAD	21/26
Rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette <i>GF, v</i>	

OPTIONAL ADD ONS	
Poached chicken <i>GF</i>	+7/8
Smoked salmon <i>GF, l</i>	+10/11
Chilled king prawns (4) <i>GF, l</i>	+12/14

Children's Meals

12 years & under: Includes a free chef’s choice ice cream

BATTERED FISH FILLETS	14/17
With crunchy fries <i>l</i>	

MINI CHEESEBURGER	14/17
Served with crunchy fries <i>GFO</i>	

CHICKEN BREAST NUGGETS	14/17
Served with crunchy fries	

GRILLED CHICKEN	14/17
With steamed vegetables <i>GF</i>	

TWIRL BOLOGNAISE	14/17
Topped with parmesan cheese <i>GFO</i>	