

## CIDER

**Orchard Thieves Premium Apple Cider** 9

## WHISKIES | BOURBON | RUM | COGNAC

**Johnny Walker** 10  
**Jim Beam** 10  
**Jack Daniels** 10  
**Sailor Jerry Rum** 11  
**Chivas Regal Scotch** 11  
**Glenfiddich 12yr old** 14  
**Maker's Mark Bourbon** 14  
**Meukow VSOP** 17  
**Glenfarclas Single Malt 17yr old** 20  
**St Agnes XO 20yr Old** 22

## WHITE SPIRITS

**House Vodka** 11  
**Bacardi** 11  
**Tanqueray Gin** 11  
**Premium Vodka** 14

## LIQUERS & OTHER SPIRITS

**Frangelico** 9  
**Cointreau** 9  
**Limoncello** 9  
**Amaretto** 9  
**Vermouth Rosso** 9  
**Campari** 9  
**Canadian Club** 9  
**Baileys** 10  
**Amaro Montenegro** 10  
**Grappa** 11  
**Amaro del Capo** 13  
**Grandfathers 20Yr Old Rare Tawny** 20

## NON ALCOHOLIC DRINKS

**Soft Drinks** 6  
 coca cola, coke zero, lemonade, lemon squash, lemon lime & bitters  
 orange juice, apple juice, cranberry juice

**Italian Soft Drinks** 7  
 chinotto, limonata, aranciata rossa (blood orange)

**Water 750ml** 8  
 sparkling and still water

**Short Coffees** 4.5  
 espresso, macchiato, piccolo

**Long Coffees** 6  
 cappuccino, flat white, caffè latte, moccha, hot chocolate

**Decaf** 5

**Tea** 5  
 english breakfast, earl grey, green, peppermint, chamomile



**NO BYO**  
 FRIDAY, SATURDAY, SUNDAY

**BYO MONDAY TO THURSDAY**  
 \$5 PER PERSON CORKAGE MONDAY-THURSDAY

**CAKEAGE FEE \$3 PER PERSON**

**TRADING HOURS**  
 LUNCH & DINNER 7 DAYS

[WWW.FRATELLIANDCO.COM.AU](http://WWW.FRATELLIANDCO.COM.AU)



## SPARKLING

**Cielo Prosecco** VERONA 14<sup>gl</sup> 49<sup>b</sup>  
**Veuve Clicquot** 155<sup>b</sup>

## WHITE

**"Pasqua" Pinot Grigio delle Venezie 2022** FRIULI 14<sup>gl</sup> 46<sup>b</sup>  
**Mission Estate Sauvignon Blanc 2022** MARLB. NZ 14<sup>gl</sup> 49<sup>b</sup>  
**Batasiolo Moscato "Bosca DLA Rei" 2022** ASTI 14<sup>gl</sup> 58<sup>b</sup>  
**Leogate Creek Bed Chardonnay Res. 2022** H. VALLEY 15<sup>gl</sup> 60<sup>b</sup>

## ROSE

**La P'tite Pierre 2022** FRANCE 14<sup>gl</sup> 56<sup>b</sup>

## RED

**Fantini Montepulciano d'Abruzzo 2022** ABRUZZO 14<sup>gl</sup> 46<sup>b</sup>  
**Angove Family Crest Shiraz 2022** MCLAREN VALE 14<sup>gl</sup> 58<sup>b</sup>  
**Crittenden "Geppetto" Pinot Noir 2023** AMORNINGTON VIC 15<sup>gl</sup> 56<sup>b</sup>  
**Chiantari Nero d'Avola 2022** SICILIA 15<sup>gl</sup> 58<sup>b</sup>  
**J.J Hahn Cabernet Sauvignon 2023** BAROSSA VALLEY 15<sup>gl</sup> 59<sup>b</sup>

## BEERS ON TAP

**Akasha Super Chill Pacific Ale** FIVE DOCK NSW 11  
**Peroni Nastro Azzurro** 12

## BEERS BOTTLED

**Peroni 0%** 8.5  
**Peroni Leggera - 3.5% light beer** 10  
**Corona** 10  
**Peroni Rossa** 10  
**Baladin Nazionale Italian Ale (Artisan)** 16  
**Baladin Super Bitter (Artisan) 8%** 16  
**Peroni Gran Riserva Doppio Malto 500ml** 17

\* PLEASE NOTE - VINTAGE MAY VARY

## WHITE

### Leogate Estate Long Flat white 2022 35<sup>b</sup>

vibrant flavours of white peach, tropical fruits & citrus, perfect for seafood, pasta & white meats

GRAPE-CHARDONNAY/SEMILON / REGION-HUNTER VALLEY

### “Pasqua” Pinot Grigio delle Venezie 2022 14<sup>g1</sup> 46<sup>b</sup>

crisp & well balanced wine with fruit notes of apples and pears

GRAPE-PINOT GRIGIO / REGION-VENETO

### Tranquil Vale Semillon 2023 – Hunter Valley 48<sup>b</sup> (H.V Wine Show Gold Medal)

fresh aromas of citrus, cut grass and gooseberry. This Semillon has good acidity with and a sumptuous sherbet flavour on the pallet

GRAPE-SEMILLON / REGION-HUNTER VALLEY

### Mission Estate Sauvignon Blanc 2022 14<sup>g1</sup> 49<sup>b</sup>

crisp acidity and a long, clean finish

GRAPE-SAUVIGNONBLANC / REGION-MARLBOROUGH NZ

### Batasiolo Moscato "Bosca DLA Rei" 2022 14<sup>g1</sup> 58<sup>b</sup>

sweet, delicate and aromatic - a moscato d’ asti of distinction and elegance

GRAPE-MOSCATO / REGION-ASTI, PIEMONTE

### Toscolo Vernaccia di San Gimignano DCOG 2021 58<sup>b</sup>

luminous straw colour with a delicate aromatic bouquet of white flowers, pears, and honeysuckle. A full-flavored palate rich in citrus aromas, firm freshness, and almond nuances

GRAPE-VERNACCIA DI SAN GIMINIANO / REGION-TUSCANY

### Leogate Creek Bed Chardonnay Res. 2022 15<sup>g1</sup> 60<sup>b</sup>

an elegant mineral line with tropical fruits and delicate oak complexity

GRAPE-CHARDONNAY / REGION-HUNTER VALLEY

### Tombacco Pecorino di Chieti DCOG 2022 68<sup>b</sup>

citrus & exotic fruits with crisp acidic finish

GRAPE-PECORINO / REGION-LE MARCHE

### Stefano Lubiana Riesling 2022 72<sup>b</sup>

citrus blossom, sugar dusted green apple and lime. Juicy, light chalky texture, sweet green apple and some tangy citrus, cool acidity well-threaded and a perfumed finish of fine length

GRAPE-FIANO/GRECO / REGION-TASMANIA

### Italo Cescon Pinot Grigio 2022 81<sup>b</sup>

intense nose of nutmeg, peach and acacia blossom. Dry, crisp & full flavoured, with complex fruit fragrances

GRAPE-PINOT GRIGIO / REGION-FRIULI

## SPARKLING

### Cielo Prosecco 12<sup>g1</sup> 49<sup>b</sup>

extra dry prosecco from veneto region

GRAPE-PROSECCO.GLERA / REGION-VERONA

### Veuve Clicquot 155<sup>b</sup>

## ROSE

### La P’tite Pierre (France) 2022 14<sup>g1</sup> 56<sup>b</sup>

pale salmon colour with berry & grapefruit notes, natural fruit acidity and bright clean finish

REGION-FRANCE

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## RED

### Fantini Sangiovese “Terre di Chieti” 2023 (Abruzzo) 39<sup>b</sup>

a fruity bouquet of strawberries and black cherries with vinous notes and hints of wood. an intense and persistent medium-bodied wine with firm tannins and good balance and immediate appeal. pairs well with red meat, poultry pasta & cheese.

GRAPE-SANGIOVESE / REGION-TUSCANY

### Fantini Montepulciano d’Abruzzo 2022 14<sup>g1</sup> 46<sup>b</sup>

deep ruby red - fresh plums, rich & supple on the palate.

it is balanced and full-bodied with good tannins

GRAPE-MONTEPULCIANO / REGION-ABRUZZO

### Il Burchino Chianti Superiore DOC 2020 52<sup>b</sup>

soft well rounded palate of liquorice & vanilla - nice acidity and balanced fruit

GRAPE-SANGIOVESE / REGION-CHIANTI

### Zin Primitivo 2021 56<sup>b</sup>

a prime example of Primitivo at its best; soft and velvety with rich concentrated flavours of red berries, plums, vanilla and spice

GRAPE-ZINFANDEL / REGION-PUGLIA

### Angove Family Crest Shiraz 2022 14<sup>g1</sup> 58<sup>b</sup>

spice, pepper, dark chocolate liquorice & berries - classic mclaren vale with lovely tannins

GRAPE-SHIRAZ / REGION-MCLAREN VALE

### Crittenden “Geppetto” Pinot Noir 2023 15<sup>g1</sup> 56<sup>b</sup>

ripe cherry fruits, plum. integrated oak, crunchy acidbite and leafy,

savoury tannins with impressive depth

GRAPE-PINOT NOIR / REGION-MORNINGTON VIC

### Chiantari Nero d’Avola 2022 15<sup>g1</sup> 58<sup>b</sup>

aromatic berry fruit & tobacco with subtle oak, soft tannins and well balanced

GRAPE-NERO D’AVOLA / REGION-SICILIA

### J.J Hahn Cabernet Sauvignon 2023 15<sup>g1</sup> 59<sup>b</sup>

estate grown 12 months in french oak, cassis, dark fruit and chocolate, full bodied, delicious

GRAPE-CABERNET SAUVIGNON / REGION-BAROSSA VALLEY

### Batasiolo Langhe Nebbiolo 2020 68<sup>b</sup>

intense ruby red colour with intense and delicate aromas of ripe fruit that evolve into spicy notes with subtle floral nuances. Palate is full-bodied, tannic and pleasantly cool

GRAPE-NEBBIOLO / REGION-PIEMONTE

### Zenato Valpolicella Superiore DOC 2020 69<sup>b</sup>

medium to full bodied with berries, chocolate and dried plums, velvety tannins - a valpolicella of elegance

GRAPE-CORVINA & RONDINELLA BLEND / REGION-VENETO

### Marco Bonfante “Stella Rossa” Barbera d’Asti DCOG 2020 81<sup>b</sup>

complete, full-bodied, with lively and exacting acidity, well-balanced tannins and dry finish with subtle oak

GRAPE-BARBERA / REGION-ASTI, PIEMONTE

### Castelgiocondo Brunello di Montalcino DCOG 2017 185<sup>b</sup>

finest sangiovese grapes produce the finest expression of this varietal

- an elegant well-balanced wine of magnificent structure

GRAPE-SANGIOVESE / REGION-TOSCANA

### Cesari Bosan Amarone Della Valpolicella DOC 2013 205<sup>b</sup>

full bodied with jammy raisin fruit flavours, aged in oak barrels

- an amarone of prestige from piemonte’s illasi valley

GRAPE-CORVINA, RONDINELLA & CORVINONE BLEND/ REGION-VENETO

### Rocche dei Manzoni Barolo DCOG 2018 210<sup>b</sup>

intense garnet colour, floral & spicy nose. hints of tobacco, cherries, cocoa & fresh raspberry with a full bodied, rich and elegant palate

GRAPE-NEBBIOLO / REGION-BAROLO, PIEMONTE

## COCKTAILS

### Prosecco Punch 14

prosecco, pineapple, mint

### Campari & Fresh Orange juice 14

### Limoncello Daiquiri 17

fratelli & co. Limoncello, bacardi, lime, cane syrup

### Aperol Spritz 17

aperol, prosecco, soda water and orange peel

### Campari Spritz 17

campari, prosecco

### Margarita 17

tequila, cointreau, lime juice

### Amaretto Sour 17

amaretto disaronno. egg white, lemon juice

### Old Fashioned 18

double makers mark bourbon, bitters, orange

### Pimp my Pimm’s 18

pimm’s no.1, campari, grapefruit juice and soda water

### Americano 18

campari, vermouth cinzano rosso and soda water

### Mojito 18

bacardi rum, cane syrup, soda water and fresh mint

### Vodka Martini 18

absolut vodka, white vermouth

### Gin Martini 18

gin, white vermouth

### Whisky Sour 18

bourbon, lemon juice, egg white, cane syrup

### Montenegro Sour 18

amaro montenegro, lemon juice, egg white, bitters

### Cosmopolitan 19

cointreau, vodka, cranberry juice, lime juice

### Via Roma 19

elderflower, gin, lemon juice, soda water

### Negroni Sbagliato 20

sweet vermouth, campari, seasonal fruit and prosecco

### Espresso Martini 20

vodka, kahlua, espresso coffee, cane syrup

### French Martini 20

vodka, chambourd liqueur, pineapple juice

### Lychee Martini 21

vodka, cointreau, lychee liquor

### Azzurro 22

blind tiger organic gin, blue curacao, lychee liqueur, lemon juice

### Negroni 22

blind tiger gin, campari, vermouth rosso and orange peel

### Palermitana 22

gin, elderflower, grapefruit juice, grapefruit syrup, eggwhite

### Frangelico Martini 22

vodka, frangelico, baileys

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NO BYO FRIDAY - SUNDAY  
CAKEAGE FEE \$3 PER PERSON