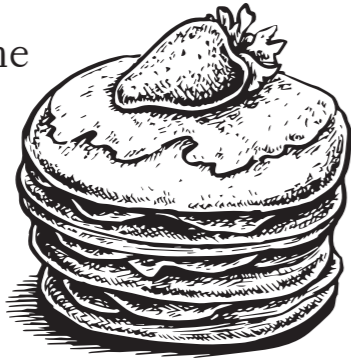


**ALL DAY BREAKFAST
FROM 7AM - 3PM DAILY
BRUNCH MENU FROM 11AM - 3PM**

Serving healthy dine
in and take away.
Black label local
roasted coffee



**FRESH CAKES,
SLICES
& PASTRIES**



DAILY

from 7am
with our
superb
black
label local
roasted
coffee



WOOD FIRED

PIZZA

LUNCH FRI, SAT, SUN

DINNER 7 NIGHTS FROM 5PM

DINE IN ← → TAKE AWAY

**FRATELLI & CO.
EXPRESS**



TAKE AWAY OR HOME DELIVERY

Let us deliver our fresh italian food to
your home Available 7 nights from 5pm



110 Majors Bay Road Concord
Phone. 02 8765 0199
www.fratelliandco.com.au



FRATELLI DINNERS 7 NIGHTS

WEEKDAYS

FROM 5PM DAILY TILL 10PM

WEEKENDS

5PM TILL 10:30PM



**Champagne
BRUNCH BOARDS**

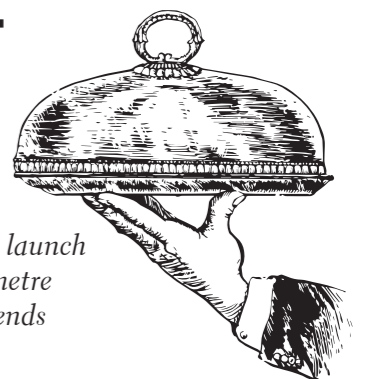
**COMING SOON
IN THE NEW YEAR**

Join us for weekend brunch
with our prosecco or
Champagne breakfast with
a mix of our cured and fresh
seafood boards

**BREAKFAST
SHARE BOARDS**

COMING SOON

In the new year Fratelli & Co. will launch
our signature half metre and one metre
breakfast / brunch boards on weekends



ALL DAY BREAKFAST MENU

7am ~ 3pm

Toasts Selection \$6.9

Choose your toasts ~ sourdough / soy linseed / rye / **gluten free** +\$1
served with butter and selected condiments

2 Free Range Eggs on Toast \$9.9

Choose your style of eggs ~ poached, scrambled or fried
served with sourdough

Scrambled Egg White on Toast \$9.9

scrambled egg white on sourdough toast

Concord's BIG Brekkie \$22.9

2 free range eggs (*fried/poached/scramble*), bacon, haloumi slices, sautéed mushrooms and spinach, roasted roma tomato, fresh avocado, side of house pickled vegies, toasted sourdough

Fratelli & Co. Double Bacon & Egg Roll \$13.9

served on Fratelli & Co.'s own house baked bread, double bacon, free range fried egg, smashed avocado, fresh spinach, lemon aioli sauce, side of hash bites

Eggs Benny \$14.9

2 poached free range eggs served on toasted english muffin, sautéed spinach, house made hollandaise sauce

+ Bacon or Smoked Ham \$17

+ Fratelli & Co. House Cured Atlantic Salmon \$19

Fresh Fruit Plate \$13.9

summer fruit plate for one, served w` greek yogurt and house made granola

Bircher Muesli \$15.9

overnight soaked toasted muesli, house made mango coulis, summer fruits, yogurt, roasted mixed nuts

Summer Pudding \$15.9

overnight soaked chia and quinoa seed, citrus, sweetened yogurt, house made granola, shredded coconut, seasonal fruit, touch of honey

Smashed Avocado Stack \$17.9

house made smashed avocado on sourdough, crumbled feta, cherry tomato and basil salsa, and 2 free range poached eggs on sourdough

Corn & Vegetables Fritters \$19.9

fresh made corn and vegetable fritters, served with our chefs sweet sour yogurt sauce, mango salsa, finished with poached free range egg

Nutella Flourless Pancake \$19.9 (GF)

house made flourless pancake, served with nutella mascarpone shooters, fresh strawberry, banana, almond, pistachio crush, finished w` hot nutella sauce

Vegan Scrambled Tofu \$18.9 (Vegan)

stir fried organic tofu, capsicum, onion, semidried tomato, olives, chives, house pesto and sourdough toast

Smokey Quinoa Beetroot Burger \$19.9

served on burger bun, house made vegan patty, melted vegan cheese, avocado spread, mixed leaves, shaved zucchini, mustard dressing

BREAKFAST SIDES

\$4.5

rindless bacon / italian sausage / house cured salmon
avocado half or avocado smashed

\$3.5

roasted tomato / sautéed mushroom / sautéed spinach
hash bites (12 bites) / fresh ricotta

\$3

yogurt / extra slice of toast

\$2ea

extra egg (scrambled, fried, poached)

BEVERAGES

Coffee

cappuccino / flat white / macchiato / piccolo latte
latte / hot choc \$4

long black / chai latte \$4.5

iced coffee / iced chocolate \$9

bon- soy / almond milk / decaf / double shot \$0.5

Freshly Squeezed Juice \$8

Fresh Orange
squeezed daily

Fratelli Green
spinach, apple, celery, mint, fresh lime

Detox Cleanse
beetroot, carrot, orange, lemon, ginger

Summer Fruits
watermelon, pineapple, orange, fresh strawberry

Smoothies Milk / Skim \$8

DAIRY FREE Almond / Soy \$9.5

Green Smoothie
spinach, kiwi, avocado

Very Berry Smoothie
fresh strawberry, blueberry, banana

Tropical
mango, banana, chia seed

Soft Drinks \$4.5
coke / coke zero / lemonade / lemon squash

Mixers \$5

Lemon lime & bitters

Water

Sparkling or Still 500ml/750ml \$4.5/\$5.5

BRUNCH / LUNCH -MENU

11am ~ 3pm

Majors Brunch Bowl \$19.9

cooked organic quinoa mixed with purple cabbage, carrot, green bean, cherry tomato, fresh herbs, lemon & balsamic dressing, finished with almond and pomegranate seed
+ Poached Egg \$2 / + Grilled Chicken \$5

Superb Green Bowl \$19.9

finely chopped kale, broccoli, asparagus, fresh herb, green apple and peas, mixed with crushed pistachios and apple cider vinaigrette, topped with fetta cheese,
avocado fan and poached egg
+ Grilled Chicken \$5

Fratelli & Co. Raw Detox Salad \$19.9

freshly chopped mix cabbage, fresh herbs, zucchini, red onion, beetroot and pear, mixed with pepitas seeds, poppy seeds and apple cider vinaigrette,
topped with zingy mint yogurt
+ Grilled Chicken \$5

House Cured Atlantic Salmon Summer Salad \$21.9

fresh baby spinach, fresh strawberries, diced avocado, slivered almond, red onion, chia seeds, pomegranate seeds, fennel and lemony balsamic dressing

Fratelli Double Cheesy Beef Burger \$21.9

milk bun, double house made beef patty, double melted cheddar cheese, onion relish, green leaves, pickled vegies and house made chipotle aioli sauce, side of hash bites

The Italian Focaccia \$16.9

Fratelli & Co.'s house baked focaccia bread, shaved parma prosciutto, melted mozzarella, pesto, fresh tomato, rocket

Chicken Schnitzel Focaccia \$16.9

tomato, rocket, mozzarella, aioli

Croque Madame \$17.9

toasted rye w` smoked ham, melted tasty cheese, house made aioli, fried egg

Traditional Pastas \$19

Boscaiola – mushroom, bacon, onion, cream sauce
You choice of penne, spaghetti or fettuccine

Arabbiata – chilli, garlic, napolitana sauce
You choice of penne, spaghetti or fettuccine

Bolognese – beef, pork, tomato
You choice of penne, spaghetti or fettuccine

Risotto Funghi – Mushroom Risotto

Fresh Pasta

Gnocchi alla Calabrese \$25

house made gnocchi in slow cooked pork and sausage ragu

Ravioli di Zucca \$25

fresh pasta pockets filled w` roasted pumpkin puree, served in burnt butter and sage

Frutti di Mare \$25

seafood marinara ~ *You choice of spaghetti or fettuccine*