

Breakfast

Sicilian Baked Eggs \$19.9

Eggs baked in a roasted capsicum sugo, smoked mozzarella, crispy prosciutto with a touch chilli, fresh basil and toasted Italian flatbread

Add pork and fennel salsicce \$4.5

Rimini Street Plate \$19.9

Burnt butter, sage and chilli eggs on Italian flatbread with pork and fennel sausage, Labne (strained savoury yoghurt), fresh mint and lemon

- Swap sausage for mushrooms to make it veg!

Smashed Avocado \$18.9

Poached eggs, smashed avocado, crumbled feta, roasted cherry truss tomato on toasted sourdough topped with pesto drizzle and dukkah

Add bacon \$4.5

Add premium smoked salmon \$6

Corn Fritters \$23.9

Corn, parmesan and basil fritters with smashed avocado, baby spinach, roasted cherry tomatoes, spicy tomato relish and a poached egg. Choose between smoked salmon OR crispy bacon.

Bacon & Egg Roll \$9.9

Bacon & egg roll on a specialty milk bun with smokey BBQ or tomato sauce

Deluxe Bacon & Egg roll \$14.9

Bacon & egg roll with hash brown, cheddar cheese, with your choice of smokey BBQ or tomato sauce

Eggs your way \$14

Poached, scrambled or fried with choice of toast

Sides

hash brown, roasted tomato, mushroom \$3

avocado, bacon, pork and fennel sausage \$4.5

smoked salmon \$6

Ultimate French Toast \$21.9

Decadent croissant filled with Biscoff spread and cooked 'french toast' style, served with caramelised banana, wild berries, toasted almonds and vanilla gelato

Quinoa Berry Bowl \$17.9

Warm sticky rice and quinoa porridge infused with coconut and vanilla, and topped with poached pear, fresh seasonal fruit and berries, goji berries, dates, toasted pepitas and chia seeds

Toast \$6

White sourdough, wholemeal, Pane Di Casa with jam, peanut butter, vegemite or honey

Beverages

Coffee \$4 | \$5

Latte, Flat White, Cappuccino, Long Black, Hot Chocolate, Piccolo Latte, Chai, Mocha

Espresso, Macchiato \$3.5

Babyccino \$1

Tea \$4

English breakfast, Earl grey, Peppermint, Lemongrass & Ginger, Green tea

Cold drinks

Smoothies - Banana, Strawberry, Mango \$8

Shakes - Strawberry, choc, vanilla, caramel \$7

Iced coffee/choc/mocha \$8

Cold press juice \$8

- Watermelon & Apple

- Carrot, Ginger, Apple & Turmeric

- Raspberry, Elderberry, Apple & Lemon

- Cucumber, Celery, Spinach, Apple, Pineapple & Kale

Menu

Primi Piatti

Garlic Pizza  \$14.9

Olive Tapenade Pizza  \$14.9

Antipasto \$46.9

Selection of cured meats, cheeses, grilled and marinated vegetables, arancini, mixed olives, Fedeles fried chilli & pizza bread (serves 2-4 people)

Mixed Dips  \$17.9

Trio of dips served with pizza bread & marinated olives

Arancini \$17.9

Fedele's signature arancini, filled with bolognese & fior di latte mozzarella and served with napolitana sauce and grana padano

Sizzling Garlic Prawns \$21.9

Sizzling tiger prawns cooked in cherry tomato, garlic, basil and extra virgin olive oil with a touch of chilli. Served with pizza bread

Bruschetta  \$17.9

Heirloom cherry tomatoes, buffalo mozzarella and fresh basil on ciabatta loaf with balsamic vinaigrette

Salt & Pepper Squid \$19.9

Served with aioli and mixed leaves

Melanzane  \$18.9

Grilled eggplant slices filled with sauteed mushroom & smoked mozzarella, and baked in a tomato sugo with parmesan and fresh basil

Secondi

BBQ Pork Ribs (650g) \$44.9

Succulent pork ribs slow cooked in homemade BBQ sauce, then grilled to order and served with chunky steakhouse fries

Lamb Shank \$29.9

Tender lamb shank, braised for 6 hours in wine, winter vegetables and fresh herbs. Served with creamy potato mash and roasted vegetables

Add 2nd Lamb Shank \$12

Pollo Saltimbocca \$32.9

Pan-fried chicken breast, shaved prosciutto and burnt butter sage sauce with roasted chat potatoes and vegetables

Scallopine Funghi \$36.9

Tender veal backstrap with creamy mushroom and white wine sauce, served with roasted chat potatoes & vegetables

Veal Piccata \$35.9

Tender veal backstrap pan-fried in a garlic, capers, white wine and lemon butter sauce, served with roasted chat potatoes and vegetables

Chicken Cotoletta \$25.9

Herb and parmesan crumbed chicken breast served with roasted vegetables or chips & salad.

Add sauce for \$3.5 extra (choice of mushroom, dienne or pepper sauce)

Chicken Parmagiana \$28.9

Chicken Cotoletta topped with smoked ham, napolitana sauce and melted mozzarella. Served with choice of roasted vegetables or chips & salad

From the grill

Prime cut of the day MP

Chefs selection of the finest cuts available and cooked to your liking. Please ask our friendly wait staff for today's selection.

Market catch MP

Please ask our friendly wait staff for today's fresh fish selection.

Contorni

Truffle Parmesan wedges \$17.9

Rustic Sweet potato wedges served with grated parmesan and a drizzle of black truffle 'terre francescane' oil

Caprese \$19.9

Medley of fresh cherry heirloom tomatoes, roma tomatoes, buffalo mozzarella & fresh basil leaves, drizzled with extra virgin olive oil and balsamic

Arugala \$16.9

Rocket, shaved parmesan and pear with balsamic glaze

Roast Chicken and Pumpkin \$19.9

Roasted pumpkin, chicken breast, sundried tomato, feta cheese and spanish onion with salad greens and a balsamic vinaigrette dressing

Garden \$15.9

Fresh salad greens, tomatoes, cucumber, spanish onion & olives

Add fetta \$3

Pasta

Bolognese \$22.9

Spaghetti pasta with Fedeles family recipe of slow cooked traditional Bolognese sauce

Pasta Alla Norma \$24.9

Penne pasta tossed in a grilled eggplant and tomato sugo with fresh basil and buffalo mozzarella

Marinara \$29.9

Spaghetti pasta in a traditional napolitana sauce with fresh seafood, garlic, white wine & olive oil

Bosciola \$24.9

Penne pasta with bacon, mushrooms, garlic & onion in a creamy white wine sauce

Gamberi \$29.9

Spaghetti with king prawns in a cherry tomato sugo with a touch chilli, garlic, fresh basil and topped with panegrattato (toasted garlic breadcrumbs)

Gnocchi alla Sorentina \$25.9

Homemade gnocchi, oven baked with a creamy napolitana sauce, fresh basil and melted buffalo mozzarella cheese

Gnocchi Amatriciana \$25.9

Homemade gnocchi with pancetta, onion, touch of chilli, basil, tomato sugo topped with panegrattato (toasted garlic breadcrumbs)

Crab & Prawn Risotto \$29.9

Blue swimmer crab & prawns with a touch of chilli, garlic & white wine in a creamy napolitana sauce

Pollo e Funghi Risotto \$24.9

Chicken & mushroom risotto with garlic & white wine in a cream sauce

Pizza Bianco

Tartufo \$28.9

Truffle crema, mushroom, fior di latte, shaved grana padano and fresh rocket

Portofino \$26.9

Garlic and chilli king prawns, heirloom cherry tomatoes, fior di latte, rocket and a drizzle of extra virgin olive oil

Pollo Pesto \$25.9

Marinated chicken breast, spanish onion, feta and sundried tomato on a pesto base

Salsicce e patate \$25.9

Traditional pork and fennel sausage, shaved potato, provolone and fresh rosemary

Kids

Bolognese

Spaghetti pasta with slow cooked traditional Bolognese sauce

Pizza

Classic cheese or ham & cheese

Chicken Nuggets

Chicken nuggets served with chips

Fish & chips

Battered-fish served with chips

Any with soft drink or juice & ice cream \$16.9

Pizza Rosso

Margherita \$21.9

San Marzano tomato sauce, buffalo mozzarella, basil & extra olive oil

Napolitana \$21.9

San Marzano tomato sauce, anchovies, basil & olives

Calabrese \$23.9

San Marzano tomato sauce, salami, olives, capsicum, spanish onion & chili

Quattro Stagioni \$26.9

San Marzano tomato sauce, ham, capsicum, mushroom, prawns & olives

Capricciosa \$23.9

San Marzano tomato sauce, ham, mushroom, olives & anchovies

Quattro Carne \$23.9

San Marzano tomato sauce, ham, salami, bacon & italian sausage (BBQ sauce optional)

Gamberi Picante \$26.9

San Marzano tomato sauce, salami, prawns & chilli

Genovese \$26.9

San Marzano tomato sauce, rocket, shaved prosciutto & grana padano

Siciliana \$22.9

San Marzano tomato sauce, mushroom, capsicum, spanish onion, baby spinach & olives

Gluten free pizza available \$4

Soft Drinks

Soft Drinks \$4.5

Pepsi, Pepsi Max, Lemonade, Red Lemonade, Sunkist, Solo, Lemon Lime Bitters

San Pellegrino \$4.5

Chinotto, Aranciata Rossa, Limonata

San Pellegrino Sparkling \$4 | \$8

250ml, 750ml

Juices \$4.5

Orange, Apple, Pineapple

Beer and Ciders

Peroni Nastro Azzuro (on tap) \$9.5

Asahi Super Dry (on tap) \$9.5

Pure Blonde \$7.5

Great Northern Super Crisp \$7.5

Peroni Leggera \$7.5

Balter XPA \$9

Pirate Life Pale Ale \$9

Corona \$8.5

James Squire Ginger Beer \$9

Somersby Apple Cider \$8.5

Cascade Premium Light \$7

Lexinton Hill Espresso Martini \$18

Melbourne-roasted cold drip coffee, quadruple distilled grain vodka, Continental Creme de Cacao & sugar syrup

Spirits

Vodka

Finlandia \$8.5
Grey Goose \$11.5

Liquer

Tia Maria \$8
Baileys \$8
Limoncello \$8
Opal Nera Sambucca \$8
Frangelico \$8

Gin

Gordons \$8.5
Malfy Limone \$9.5
Earp Dry No.8 \$12

Rum

Bundaberg UP \$8.5
Bacardi Carta Bianca \$11
Sailor Jerry Spiced \$8.5

Whisky

Johnnie Walker Red \$8.5
Johnnie Walker Black \$10
Canadian Club \$8.5
Jack Daniels \$8.5
Chivas Regal 18yo \$13

Bourbon

Jim Beam White \$8.5
Makers Mark \$10.5

Tequila

Jose Quervo Especial \$8.5
Patron Silver Agave \$11

Vino

Sparkling

- Dalwood Estate 'Hunter River' Sparkling Chardonnay** \$9 | \$36
Fragrant nose of apples, melons and fresh biosch. The palate is fresh, zesty with a citrus and honeysuckle lingering.
- Farina Prosecco Extra Dry DOC** \$11 | \$42
Aromatic red apple and nashy pear, with a fresh lemon twist. Beautifully balanced with stone fruit and citrus minerality and a long refreshing finish.
- Borgo Molino 'Motivo' Moscato (V) - available mid december** \$11 | \$42
Very elegant and stylish on the nose with wildflowers, rose and tropical fruits. Fragrant and sweet, with tropical and exotic fruits supported by natural acidity.
- Veuve Clicquot Brut NV** \$135
Complex nose of apple, citrus and caramel followed by full flavors with elegance, crispness and a slightly spicy finish.

White

- Nashdale Lane Riesling (o)** \$11.5 | \$48
From an organic high altitude vineyard in Orange, this dry style Riesling is all about citrus and minerality. Fresh, zesty and clean on the palate.
- Soho 'Peggy' Sauvignon Blanc** \$11 | \$42
Soho is a boutique premium winery delivering quality varietal wines. This Sauvignon Blanc is delicious with passion fruit, kiwi fruit and a touch of a delicate grassy aroma.
- Main & Cherry Rosy Gris (Orange/Natural Wine) Pinot Gris (V)** \$15 | \$59
The Rosy Gris is a natural wine, just like our italian Nonni used to make. Handpicked, skin maceration, basketpress and wildfermentation. The wine is vibrant and delicious.
- Table of Plenty Fiano** \$10 | \$40
Fiano is a Southern Italian grape variety that is similar in taste to Pinot Grigio with the freshness of Riesling. Very easy to drink and delicious.
- Le Pezze Pinot Grigio delle Venezie DOC** \$11 | \$42
This is a contemporary style Pinot Grigio with red apple, pear and quince paste on the nose, it is dangerously fresh and vibrant on the palate, very easy to match with a variety of food.
- Gala Estate Pinot Gris** \$55
Pinot Gris is a full bodied and rich in flavour wine, very textural on the palate, fragrant and rustic on the nose.
- Rocky Road Chardonnay (o)** \$55
This is the absolute best from the West! Stone fruit is perfectly integrated with nutty and smoky aromas, delivering a Chardonnay of refined quality.

Vino

Rose

Ete Rose

\$11 | \$42

Été is french for summer! From Provence, the home of Rose. This wine is fresh and dry, with cranberry, pomegranate and touch of zesty citrus aromas.

Red

Farina Valpolicella DOC Corvina, Rondinella, Molinara

\$12 | \$50

This unwooded red shows cherry blossom, red fruits and just a hint of spices. The palate is fresh, vibrant and fruity in true style of Valpolicella Classico!

Soho 'Bobby' Pinot Noir

\$11 | \$42

Raspberry, strawberry and cheery aromas on the nose lead into a light to medium body wine, with bags of fruit and long lingering finish.

Main & Cherry Grenache

\$15 | \$59

Foot stomped, skin contacted, basket press and wild fermented partially in 'Terracotta Pots' this wine is elegant, complex and with bags of red and dark fruit.

Villa Della Torre Valpolicella Classico Superiore DOC Corvino, Corvina, Rondinella

\$120

From a single vineyard Estate this wine is elegant and sophisticated with abundance of red and black fruit, harmonious and balanced, it is pleasantly smooth and fresh, making it very versatile to pair with food.

De Vasari Chianti Aretino DOCG (o)

\$11 | \$42

Chianti is the quintessential Italian wine, made from organically grown Sangiovese grapes this wine is ideal for pizza, tomato base pastas and a variety of italian dishes.

Table of Plenty Barbera

\$10 | \$40

Barbera is a very popular Northern Italian grape which is ideal for red wine beginners, similar to Merlot it is rich, round and very smooth.

Poggio al Tesoro Bolgheri 'Toscana IGT' Shiraz Cabernet, Merlot

\$75

A fragrant and intensely fruity red wine, where the aromas of blackberries, plums and cherries are interwoven with more incisive peppery notes.

La Valentina Montepulciano d'Abruzzo DOC

\$35

Fragrant wine with redcurrant, pomegranate, violet, liquorice on the nose and smooth and round palate.

Ponting 'Close of Play' Cabernet Sauvignon

\$12 | \$50

The 'Close of Play' refers to the ritual, that Ricky Ponting and the Australian Cricket Team used at the end of each taste and reflect on the past few days with a bottle of Cabernet Sauvignon.

Vino

Red

- Track Winding Back Shiraz** \$35
Deep purple colour with aromas of red cherry with a touch of anise. Medium bodied palate rich in berry fruit, well integrated oak giving a long lingering finish
- Coates Syrah** \$12 | \$50
Great wine with a rich intensity of dark fruit, mocha and integrated oka aromas. The palate is super smooth and velvety with a long lingering finish.
- Rusden 'Ripper Creek' Shiraz Cabernet Sauvignon** \$55
As the name of the wine suggest this wine is a Ripper, very ripe and rich with dark fruits, dark chocolate and coffee aromas. The palate is super polished with a mighty full bodied mouthful.
- Caruso & Minini Nero d'Avola DOC 'Terre di Giumara'** \$50
Rich and ripe plum and cherry, dense and full bodied on the palate with warm and fruity aromas
- San Polo Brunello di Montalcino DOCG** \$185
From the single Estate of San Polo this Brunello is out of our cellars perfectly aged for you. Brunello is the king of the italian wine ideal for a special occasion.

Dolci

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| Datteri e Caramello \$16 Sticky date pudding with warm butterscotch sauce and vanilla gelato | Cioccolato \$16 Flourless triple choc brownie, Nutella & Caramilk bomb, Frangelico foam, Oreo gelato |
| Pera \$16 Poached pear and raspberry crumble with hazelnut crumb and Biscoff gelato | Affogato \$18 Vanilla gelato, brewed shot of coffee & shot of Frangelico liqueur |

10% surcharge on Sunday