

ITALIAN: Scampi pizza with marinated king prawns with chilli and garlic, provolone cheese arrabiath.



DELICIOUS: Potato and parmesan gnocchi, garden fresh peas and a sage and nut mint butter.



YUMMY: Bruschetta with goat cheese, truss tomatoes and vino cotto.



NOOSA Waterfront RESTAURANT & BAR

Takeaway Now Available!

Noosa Waterfront Restaurant & Bar has opened its new takeaway. For gourmet delights and the freshest fish and chips, discover our takeaway.

Open Tuesday - Sunday from 10am - late

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a taste of SPICE *Homemade*

thai - malaysian - indian

Hi I'm Anil your owner chef: at "Spice" everything is homemade, we use garden fresh vegetables & only the very best ingredients. Our menu includes the very popular chicken dim sim, spring rolls, fish cakes & curry puffs all freshly made on the premises daily.

BYO No Corkage Charge! Take Away

Open for Dinner 7 days - Lunch Specials Mon-Sat

5448 0311

"spicing it up to noosa for 15 years"

36 sunshine beach rd, noosa junction

The taste of great tradition

JOHN and Cheryl Powell are determined to draw you into their colourful Sunshine Beach restaurant, Fratellini Ristorante. The new owners of the well-established Italian restaurant gave the place an official opening recently to show residents what they (and their visitors) could expect on the menu. John and Cheryl have a passion for Italy, their travels to the country have been regular during their years in the fashion business.

We called in to Fratellini's on a hot Noosa night. The welcome was warm, the venue very colourful with its lanterns and busy blackboard writing. A glass of bubbles and a beer in front of us made perusing the menu more pleasurable.

The venue works well in the village atmosphere of Sunshine Beach, with plenty of footpath dining making you feel right in the centre of things.

A separate pizza menu, a pasta and risotto section, an entree line-up and a blackboard full of main courses means choices are many.

We began, as the Italians do, with an *antipasti* plate and a side of bruschetta. The *antipasti* was, thankfully, kept simple with just the draping of a few slices of excellent prosciutto, a bowl of enormous green and black olives, strips of marinated eggplant, a little pot of pickled vegetables and delicious crusty bread topped with confit eggplant.

This is the way Italians graze at the beginning of a meal - and

FOOD & WINE

Ann Rickard finds a little bit of Italy at Sunshine Beach

they take their time doing so, for they invented slow eating. We, on the other hand, were a little faster, but didn't rush.

Then our attention turned to the bruschetta. It wasn't necessary after the *antipasti*, but John insisted we try it as Chef Bryce Davis likes to serve it a little differently from the norm. Bryce roasts little truss tomatoes, drenches them in Vincotto and puts them on the plate with a good dollop of goat cheese and a little tower of garlicky char grilled bread. The idea is to spread the cheese over the bread and then squash the warm tomatoes on top. We loved this approach and mopped every last bit of the Vincotto onto the bread.

Italians follow *antipasti* with pasta before going on to their main course of meat, chicken or fish. We stayed true to tradition.

Choices include traditional spaghetti with

Fratellini Ristorante
36 Duke Street, Sunshine Beach.
Telephone: 5474 8080
Fully Licensed
Entrees average \$15; Pastas \$24; Pizzas \$20

meat balls, tagliatelle with saffron prawns, gnocchi with peas and sage butter, a vegetarian version and a risotto that changes daily. We went for the gnocchi and Fratellini's signature pasta, the spaghetti with sand crab, garlic and chilli. The chilli gave a great buzz to the delicacy of the sand crab, and the gnocchi - be warned - came drenched in sage-flavoured butter.

By now, we were pretty full and not sure we could do the Italian thing and go on to the main event of meat or fish, but we were there to try the place out, so we turned to the pizza menu. Nine choices include the traditional (margarita, ham and mozzarella with pineapple) to the interesting (caramelised onion, roasted mushrooms, taleggio and pecorino.) We couldn't go past Fratellini's signature pizza, the scampi (marinated prawns in chilli and garlic with provolone cheese and arrabiata.) That pretty much finished us off.

Open for breakfast, Fratellini serves all the traditional favourites, and at lunch the presentations include toasted foccia dressed with a variety of ingredients, as well as a number of lively salads.

It's pretty much the whole Italian deal.



IN HIS ELEMENT: Head chef Bryce Davis.

PHOTO: GEOFF POTTER/SNN03031FRATH