



barchetta



Breakfast 6am-11:15am

Something Light

Toast – ciabatta, sourdough, 7 seeds or gluten free with your choice of house-made preserves from the condiments table 6

Croissant – with ham and cheese 9.5

Barrett's Fruit Loaf – dense and packed with dried fruit and nuts 10

House Made Granola – honey yoghurt, pistachio crumb, blackberry panna cotta, poached strawberries 16

Free-Range Eggs on Sourdough – poached, scrambled or fried, roasted tomato and wilted spinach 15

add bacon 5 **add mushroom** 3.5

Something Simple – fresh roma tomatoes, avocado, rocket, basil pesto, lemon infused olive oil on 7 seeds toast 16.5

add Danish feta 3

Sides

Bacon 5

Poached/Fried Eggs 3.5

Scrambled Eggs 4

Smoked Salmon 7

Chorizo Jam 6

Sausage 4

Tomato 3

Spinach 3.5

Danish Feta 4

Hollandaise 3

Ham 4

Avocado 4

Mushroom 3.5

Maple Syrup 2

Hash Browns 3.5

More Substantial

Ricotta Pancakes (V) – poached rhubarb, cinnamon-spiced apples, house-made custard, gingerbread crumble 20

Corn & Dill Fritters – spiced chorizo jam, spinach, capsicum aioli, bacon, poached egg 20

Kick-Starter Bowl (GF,V) – miso-glazed eggplant, brown rice, spiced black beans, spinach, fried eggs, chilli jam, coriander, crispy shallots 21

Spiced Eggplant & Cauliflower Pattie (GF,V) – coriander and mint yoghurt, rocket, poached egg, grilled haloumi 20

add avocado 4

Wild Mushroom Bruschetta (Vegan) – cashew cheese, spinach, dukkah, truffle oil, beetroot relish, turmeric & hemp seed bread 21

Eggs Benedict (V) – poached eggs, spinach, hollandaise, ciabatta bread 18

add bacon 5 **add salmon** 7

Crab Omelette – Shark Bay crab, spring onion, miso-glazed eggplant, rocket, toasted sesame seeds 25

add ciabatta toast 3.5

Barchetta Big Breakfast – eggs your way, bacon, pork & fennel sausage, wilted spinach, garlic & sage mushrooms, hash browns, roasted roma tomato, sourdough toast 28

Please advise staff of any allergies or special dietary requirements you may have

Drinks

Coffee cappuccino, flat white, latte, long black, double espresso, chai latte 4.2
mocha, hot chocolate, long macchiato 4.5
affogato, vienna (white or black) 4.75
espresso, short macchiato 3.7 babycino 2.5
extras: soy milk 0.50 almond milk 0.50 extra shot 1
syrups: caramel, hazelnut, vanilla **mug** 1

Teas

english breakfast, earl grey, green, jasmine, peppermint, chamomile, lemon grass, chai 4.5
Prana Chai 5.5

Shakes

chocolate, strawberry, banana, vanilla, caramel, spearmint, salted caramel, chocolate & peanut butter 7
extras: soy or almond milk 0.50

Smoothies banana, mixed berry or mango banana 8

extras: ice cream, soy or almond milk 0.50

Iced Drinks coffee, chocolate or mocha served with ice cream, cream or both 7

extras: soy or almond milk 0.50

Cold Press Juices 8

Single Squeeze – orange

Veggie Boost – beetroot, carrot, apple, lemon

Lemon Ginger Tonic – lemon, apple and ginger

Passionfruit Halo – orange, pineapple, watermelon and passionfruit

Drinks from the fridge

San Benedetto still or sparkling mineral water (1l) 10

Mt Franklin natural spring water (600ml) 4

coke, diet coke, coke zero, sprite 5

Bundaberg ginger beer 5

tomato juice 5

lemon, lime and bitters 6

lime and soda 5.5

coconut water 6

Kombucha (330ml) Ginger or Strawberry Hibiscus or Blueberry & Ginger 6.5

Kreol sparkling apple cider vinegar prebiotic drink **(330ml)** 6.5

Lemon & Ginger or Passionfruit & Orange or Mango, Lime & Turmeric

Roogenic Iced Teas (350ml) 6.5

Lemon Myrtle, Native Strawberry, Native Peach

We are also fully licensed. Please call or email us if you would like to see our current alcoholic drinks list.



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Something Light

House Marinated Olives GF DF V 8

Garlic Pizza Bread DF V 12

add mozzarella 14

Bread, Oil & Dukkah wood-fired baguette served with EVOO, balsamic reduction and house-made dukkah GFO DF V 10

Tomato Bruschetta fresh tomatoes and red onion served on ciabatta with green olive tapenade, Danish feta, basil, rocket and aged balsamic glaze GFO DFO V 18

Portobello Mushroom Paté melted talleggio, aged balsamic glaze and a wood-fired baguette GFO V 19

Tasting Plate four chef treats, please see our specials for today 29

Lemon Peppered Calamari lightly floured and fried with roast garlic aioli DF 23

Wood-fired Pizza

Margherita tomato, bocconcini, mozzarella and basil V 19

add rocket and prosciutto 26

Wild Mushroom provolone, thyme and truffle oil V 26

Roasted Pumpkin caramelised onion, spinach, feta, pinenuts, pesto mayo V 25

Italian chorizo, cacciatore, olives, mozzarella and feta 28

Marinara squid, barramundi, prawns, capers, cherry tomato, red onion, mozzarella and basil 29

Harissa Spiced Lamb red onion, mozzarella, currants, yoghurt, herbs 28

Capricciosa ham, mushrooms, artichokes, olive, basil and mozzarella 27

More Substantial

Parmesan-Crumbed Chicken Burger fennel slaw, saffron aioli, brioche bun 25

Nourish Bowl brown rice, black beans, roast pumpkin, charred corn, beetroot hummus, broccolini, toasted seeds VEGAN 21

Venison Ragout Hot Pot Pie slow braised venison shoulder, marsala wine, puff pastry with green beans and rosemary crushed potatoes 25

Marinated Fremantle Sardines chorizo & lemon risotto cakes, capsicum & lime verde, rocket, pecorino & fried caper salad GF 28

Crab Spaghettini Shark Bay blue swimmer crab, roast capsicum, cherry tomatoes, chilli, lime, coriander, York lemon olive oil DF 38

Saffron & Leek Risotto

with prawns & lemon GF 36

with peas, goats cheese & mint GF V 31

Whiting Fillets pecorino panko-crumbed fillets, celery salted chips, rocket, pear & parmesan salad, caper dill aioli 39

Market Fish please see our specials MP

Black Angus Fillet potato & parmesan gratin, green beans, red wine jus GFO 43

Amelia Park Lamb Shoulder potato cream, balsamic roasted beetroots, steamed broccolini, hazelnut crumbs GFO DFO 38

Pork Porchetta crispy rolled pork belly, sour apple purée, sage & garlic stuffing, glazed heirloom carrots GFO 38

Sides and Salads

Roasted Cauliflower Salad risoni, lingot, mint, baby spinach, toasted almonds, seeds, lemon dressing GFO DFO V 24

with grilled chicken 29

with smoked salmon 31

Shredded Spiced-Lamb Salad, red quinoa, feta, spinach, red onion, coriander, toasted coconut, pomegranate molasses, chilli & lime dressing GF DFO 29

Cauliflower, Blue Cheese & Walnut Gratin V 10

Celery Salted Chips & Truffle Aioli GF DF V 10

Cumin & Honey Glazed Heirloom Carrots DF GF 10

Rocket, Pear & Parmesan Salad with Lemon Dressing GF DFO V 12

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Desserts

- Belgian Chocolate Brownie** 16
sour cherry glaze, chocolate mousse, pistachio and almond biscotti
- Poached Rhubarb & Apple Crumble** 15
macadamia crumble and warm vanilla custard
- Dessert Affogato** 14
shot of amaretto and espresso with vanilla-bean ice cream GF
- Cheese** 14 / 21 / 28
served with quince paste, fresh fruit, lavosh crackers and fruit bread - choose from
Vino Rosso, Gorgonzola Dolce or King Island Smoked Cheddar

Selection of cakes please make your selection from the cake fridge
*cream and ice cream can be added to any dessert upon request *

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