



# barchetta

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

**Croissant** – with ham & cheese 9.5

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

**House Made Granola** – honey-vanilla yoghurt, poached strawberries, coconut panna cotta, candied pecan 16

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

**add bacon** 5 **add mushroom** 3.5

**Avocado Toast** – rye bread, basil pesto, rocket, cherry tomato & oregano salsa and York lemon olive oil, Danish feta 19

**Bacon** 5

**Poached/Fried Eggs** 3.5

**Scrambled Eggs** 4

**Smoked Salmon** 7

**Sausage** 4

**Tomato** 3

**Spinach** 3.5

**Ham** 4

**Avocado** 4

**Mushroom** 3.5

**Danish**

**Feta** 4

**Maple**

**Syrup** 2 **Chorizo Jam** 6

**Hollandaise** 3

**Hash Browns** 3.5

**Ricotta Pancakes (V)** – blueberry, lemon curd, gingerbread crumble 20  
**add bacon** 5

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

**add avocado** 4

**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 & mint yoghurt, rocket, grilled haloumi, pomegranate 20

**add avocado** 4

**add eggs** 3.5

**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, rocket & coriander salad 25

**add ciabatta toast** 3.5

**Barchetta Big Breakfast** – eggs your way, bacon, pork & fennel sausage, wilted spinach, sautéed wild 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  
**syrops:** caramel, hazelnut, vanilla **mug** 1

### Teas

english breakfast, earl grey, green, jasmine, peppermint, chamomile, lemon grass  
& ginger, 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

**Roogenic Iced Teas (350ml)** 6.5

Lemon Myrtle, Native Strawberry, Native Peach

**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

**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

### Breakfast Cocktails

**Bloody Mary** – vodka, tomato juice, tabasco, worcestershire sauce, cracked  
pepper and lemon 15.5

**Bellini** – prosecco and peach juice 14

**Mimosa** – prosecco and orange juice 16

**Espresso Martini** – vanilla vodka,

espresso and ice 15

kahlua,



**barchetta**  
NORTH COTTESLOE BEACH  
WESTERN AUSTRALIA



# barchetta



## Something Light

**House Marinated Olives** GF DF V 8

**Garlic Pizza Bread** DF V 13

**add** mozzarella 15

**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 19

**Soft Shell Taco** fennel slaw, chilli aioli, coriander, corn & tomato salsa DF with beer-battered fish DF 22

with beer-battered cauliflower DF V 20

**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 20

**add** rocket and prosciutto 26

**Wild Mushroom** provolone, mozzarella, thyme and truffle oil V DFO 26

**Roasted Pumpkin** spinach, red onion, mozzarella, roasted capsicum, provolone and pesto mayo V DFO 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, herb salad 28

**Grilled Chicken** brie, spinach, mozzarella, walnut crumb on a garlic oil base 27

## More Substantial

**Buttermilk Fried Chicken Burger** fennel slaw, pickles, swiss cheese, chilli mayo, brioche bun & chips 25

**Nourish Bowl** brown rice, black beans, roast pumpkin, charred corn, beetroot hummus, broccolini, toasted seeds VEGAN GF 24

**Marinated Fremantle Sardines** lemon, thyme & chorizo risotto cakes, green olive tapenade, rocket, capsicum & pecorino salad 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, cherry tomato & chorizo 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** creamed cauliflower, forest mushrooms, pickled red cabbage, red wine jus GFO 43

## Sides and Salads

**Roasted Cauliflower Salad** raisins, dukkah, pecorino, spinach, chickpeas, lemon & tahini dressing GF DFO 26

with chicken 31

with smoked salmon 33

**Chermoula Prawn Salad** quinoa, spinach, cucumber, cherry tomato, roasted peanuts, coriander, parsley, lemon dressing GF DF 31

**Shredded Spiced-Lamb Salad** risoni, pomegranate, toasted seeds, red onion, spinach, fresh mint & a chilli dressing DF 29

**Celery-Salted Chips & Truffle Aioli** GF DF V 10

**Pear & Parmesan Salad** rocket, candied pecans, lemon dressing GF DFO V 13

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