

BREAKFAST

6.00 am - 11.45 am

PLEASE ORDER AT COUNTER

VG Vegan | VT Vegetarian | GF Gluten Free | DF Dairy Free

Freshly baked Pastries & Muffins – see what's on offer 5

Fresh Scone with Strawberry Jam & Cream 6

Toast

Lawley's Sourdough Pagnotta, Multigrain or Gluten Free
Assorted Jams, Marmalade, Honey, Peanut Paste or Vegemite 7

Toasted Sourdough Fruit Bread 10

Toasted Ham & Cheese Croissant 9

Crunchy Paleo Granola

Coconut yoghurt, fresh berries & seasonal fruit (VG, GF) 19

Buttermilk Pancakes

Rhubarb compote, pistachio praline & thick cream 17

Smashed Avocado on Grilled Multigrain, Fresh Tomato & Feta

(VT, GF, DFO, VGO) 20

Eggs – Scrambled/Poached/Fried with Toasted Sourdough

(GFO, DFO) 14

Big Breakfast

Eggs, any kind, on toasted sourdough with bacon, chipolatas,
mushroom, spinach, roasted Roma tomato & hash browns (GFO) 27

Eggs Benedict

2 poached eggs, sautéed spinach & hollandaise on toasted sourdough (VT, GFO) 19

Add smoked salmon 7 Add bacon 6

Coriander Cream Cheese Bagel

Avocado, poached egg, rocket and prosciutto or smoked salmon 21

SIDES

Extra 2 eggs 5

Garlic mushrooms | Spinach | Roasted tomatoes | 2 Hash browns | Hollandaise 5

Avocado | Free range ham | Grilled bacon | 2 Pork chipolatas 6

Smoked salmon | Prosciutto 7



barchetta

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, almond milk, oat milk, lactose free milk 0.5 extra shot 1

syrups: caramel, hazelnut, vanilla **mug** 1

Teas English breakfast, earl grey, green, jasmine, peppermint, chamomile, lemongrass & ginger, chai 4.5

Prana Chai 5.5

Shakes chocolate, strawberry, banana, caramel, spearmint, salted caramel, chocolate & PB 7

Smoothies banana, mixed berry or mango banana 8

extras: icecream, soy milk, almond milk, oat milk, lactose free milk 0.5

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

extras: soy milk, almond milk, oat milk, lactose free milk 0.5

Kombucha (330ml) Ginger or Strawberry Hibiscus 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

Orange

Lemon Ginger Tonic – lemon, apple and ginger

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, kahlua, espresso, sugar syrup and ice 15

House Wine Glass – pinot grigio or shiraz 8

For other alcoholic drinks please ask for our wine list ☺

PLEASE ORDER AT COUNTER





barchetta

LUNCH

12.00 noon – 5.00 pm

PLEASE ORDER AT THE COUNTER

VG Vegan | VT Vegetarian | GF Gluten Free | DF Dairy Free | O Option

Grilled Ciabatta

Extra virgin olive oil, aged balsamic vinegar, dukkha (VG, VT, DF) 15

Tomato and Basil Bruschetta

Grilled ciabatta, basil pesto, tomato salsa, Danish Feta, dukkha (VGO, VT, DFO, GFO) 20

Share Plate

Italian prosciutto, Danish feta, marinated olives, grilled ciabatta 28

Club Sandwich with Crispy Chips

Grilled sourdough with bacon, smoked turkey, cheese, tomato, iceberg lettuce, mayonnaise pickles & tomato ketchup (GFO) 21

Spring Vege Nourish Bowl

Spiced roasted butternut pumpkin, braised lentils, quinoa, broccoli, roasted beetroot, hummus, dukkha, mint, rocket & coriander salad, tahini yoghurt dressing (VG, VT, GF, DF) 25

Fried Lemon Pepper Squid

Rocket, pear & parmesan salad, lemon mayonnaise (DFO) 23

Prawn & Fennel Spaghettoni

King prawns, garlic, chilli, baby Roma tomatoes, fennel and lemon 39

Crispy Fried Parmesan Crumbed Whiting

Rocket, pear & parmesan salad, tartare sauce, crispy chips 39

Korean Fried Chicken Burger

Fried chicken with Korean garlic & sweet chilli sauce, Cos lettuce, mayonnaise in a toasted brioche bun with crispy chips 24

Market Fish

Pan fried with rocket, pear & Parmesan salad, crispy chips & lemon mayonnaise MP

Crispy BBQ Chicken Breast

Chilli, garlic & lemon marinade, date & almond couscous, broccolini, tahini sauce and coriander (DF) 34

SIDES

Crispy chips with sea salt & lemon mayonnaise (VT, GF, DFO) 10

Rocket, pear & parmesan salad with honey mustard dressing (VT, GF, DFO) 10

PIZZAS ON
NEXT PAGE

PIZZA

Gluten Free Pizza Available add 3

Bianca

Garlic, parmesan, bocconcini, mozzarella, parsley (VT) 17

Garlic Pizza

Oregano, rosemary and hummus (VT) 19

Margherita

Tomato, bocconcini, mozzarella, basil (VT) 20

Funghi

Wild mushrooms, cream, bocconcini, mozzarella, spinach, truffle oil (VT) 22

Hawaiian

Ham, pineapple, tomato, bocconcini, mozzarella 22

Capricciosa

Ham, mushrooms, artichokes, olives, tomato, bocconcini, mozzarella, 23

Pepperoni

Pepperoni, chilli, tomato, bocconcini, mozzarella, oregano 24

SWEET TREATS

Chocolate Almond Cake

Thick cream, pistachio praline & Nana's chocolate sauce (VT, GF) 12

Even better with our espresso martini 15

or a glass of house wine 8

SPECIAL \$8 Stubbie Single Fin \$8 Wine Glass House Wine
For other alcoholic drinks please wine list attached ☺

DRINKS

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mocha, hot chocolate, long macchiato 4.5

affogato, 4.75

espresso, short macchiato 3.7 babycino 2.5

Teas

English breakfast, earl grey, green, jasmine, peppermint, chamomile, lemongrass & ginger, chai 4.5

Prana Chai 5.5

Shakes Chocolate, strawberry, vanilla, banana, caramel, spearmint, salted caramel, choco & PB 7

Smoothies banana, mixed berry or mango banana 8

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

Kombucha (330ml) Ginger or Strawberry Hibiscus 6.5

Soft Drinks

Cold Press Juices 8

Orange

Lemon Ginger Tonic – lemon, apple and ginger



barchetta



DINNER

5.00 pm – close

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Grilled Ciabatta

Extra virgin olive oil, aged balsamic vinegar (VG, VT, DF) 15

Tomato and Basil Bruschetta

Grilled ciabatta, basil pesto, tomato salsa, Danish Feta, dukkha (VGO, VT, DFO, GFO) 20

Share Plate

Italian Prosciutto, Danish feta, marinated olives, grilled ciabatta 28

Spring Vege Nourish Bowl

spiced roasted butternut pumpkin, braised lentils, quinoa, broccoli, roasted beetroot, hummus, dukkha, mint, rocket & coriander salad & tahini yoghurt dressing (VG, VT, GF, DF) 25

Fried Lemon Pepper Squid

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Prawn & Fennel Spaghettoni

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Pan fried w rocket, pear & Parmesan salad, crispy chips, lemon mayonnaise MP

Crispy BBQ Chicken Breast

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Korean Fried Chicken Burger

Fried chicken with Korean garlic & sweet chilli sauce, lettuce and mayonnaise in a toasted brioche bun with crispy chips 24

SIDES

Crispy chips with sea salt & lemon aioli (VT, GF, DFO) 10

Rocket, pear & parmesan salad with honey mustard dressing (VT, GF, DFO) 10

**PIZZAS ON
NEXT PAGE**

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Garlic Pizza

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Funghi

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Hawaiian

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Capricciosa

Ham, mushrooms, artichokes, olives, tomato, bocconcini, mozzarella, 23

Pepperoni

Pepperoni, chilli, tomato, bocconcini, mozzarella, oregano 24

SWEET TREATS

Chocolate Almond Cake

Thick cream, pistachio praline & Nana's chocolate sauce (VT, GF) 12

Dessert Affogato

Espresso with Frangelico, Baileys or Amaretto and vanilla ice cream 12

SPECIAL \$8 Stubbie Single Fin \$8 Wine Glass House Wine

For other alcoholic drinks see wine list attached 😊

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Smoothies banana, mixed berry or mango banana 8

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

Kombucha (330ml) Ginger or Strawberry Hibiscus 6.5

Soft Drinks Coke, Sprite, Soda & Lime, Lemon Lime Bitters 6

Cold Press Juices 8

Fresh Orange

Lemon Ginger Tonic – lemon, apple and ginger



barchetta