

Breakfast served until 11am



barchetta
NORTH COTTESLOE BEACH
WESTERN AUSTRALIA

Fresh Muffins

baked in-house daily 5

Fresh Scone

baked in-house daily

served with house made preserves and fresh cream 6

Toast

ciabatta, sourdough, 7 seeds or gluten free

with your choice of house made preserves from the condiments table 7

Barrett's Fruit Loaf

dense and packed with dried fruit and nuts 10

Bircher Muesli

mango coulis, coconut jelly, pistachios and blueberries 16

Free-Range Eggs on Toast

poached, scrambled or fried with roasted tomato and wilted spinach 14.50

add bacon or mushrooms 17

Something Simple

vine ripened tomato, avocado, basil pesto, rocket on toasted seven seeds bread, lemon infused olive oil 15

add danish feta 18

add poached eggs 18.5

Bacon Bap

free-range bacon, two fried eggs, rocket, beetroot relish, brioche bun, seeded mustard aioli 17

Corn, Leek and Manchego Croquettes

capsicum coulis, rocket, grilled chorizo and fried egg 19

add avocado 23

Ricotta Pancakes

with whipped raspberry mascarpone, banana and ginger syrup 19

Or

with bacon and maple syrup 21.5

Continental Breakfast Board

warm croissant with preserves, home-made granola, passionfruit curd, yoghurt, poached fruit 21

Sweet Potato, Quinoa and Chili Fritters GF

with lime yoghurt, grilled halloumi, black sesame seeds, avocado and rocket 21

add poached eggs 24.5

Hummus Eggs

ciabatta toast, smoked hummus, rocket, poached eggs, dukkah, Danish feta and truffle oil 19

add bacon 22

Barchetta Power Bowl

sautéed kale, poached eggs, quinoa, herbed goats cheese, avocado, hummus served with ciabatta toast 22.5

Eggs Benedict

poached eggs with hollandaise served on ciabatta

with spinach 18

with ham 20

with smoked salmon 26

Crab Omelette

blue swimmer crab, spring onion, tomato medley, rocket, feta, green harissa dressing, ciabatta 26

Big Boaties Breakfast

free-range eggs, (poached, fried or scrambled), bacon, roasted roma tomato, garlic and sage mushrooms, pork and fennel sausage, hash browns, baby spinach and sourdough toast 25

Big Boaties Vego

free-range eggs, (poached, fried or scrambled), avocado, garlic and sage mushrooms, roasted roma tomato, house-made baked beans, hash browns, baby spinach and sourdough toast 24

Breakfast Cocktails ... yay!

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

Bellini peach juice and prosecco 14

Mimosa orange juice and champagne 16

Espresso Martini vodka, kahlua, espresso and ice 15

Gluten free options are available, please ask wait staff.

Please advise wait staff of any allergies or special dietary requirements you may have and we will gladly do our best to accommodate these.

We are unable to split bills



Bread, Appertizers and Tapas



Peppered Cashews GF 9

House Olives GF 8

Bread, Oil and Dukkah

wood fired baguette served with EVOO, balsamic reduction and house-made dukkah 10

Tomato Bruschetta

fresh tomatoes served on ciabatta with sundried tomato tapenade, Danish feta, roquette and white anchovies 18

Prawn Saganaki

fried halloumi, chili tomato sauce, drizzled in Ouzo 24

Octopus Salad GF

potato, tomato, mint, Sicilian olives, swiss chard, caperberries, fennel & orange dressing 19

Carrot, Fennel, Raisin and Feta Fritters GF

with a lime honey yogurt 16

Crispy Fried Quail

with kumara chips and orange jus 22

Tasting Plate

4 chef treats, please ask our staff to find out what is available today 29

Lemon Peppered Calamari

with smoked paprika aioli 23

Duck Liver Parfait

with sherry orange marmalade glaze and toasted baguette 20

Lunch Menu served 12:00pm – 5:00pm



Beef Burger

with provolone, zucchini pickle and sugo, served in a roll
with rosemary salted chips 26

Crumbed Parmesan Veal Cutlets

with polenta cubes, swiss chard and romesco 28

4 Cheese and Egg Turkish Pide

with roquette 18

Crumbed Eggplant with Local Sardines

Sicilian semi-dried tomato, almond pesto with a roquette & pecorino salad 26

Grill and Braise



Whiting Fillets

pecorino panko crumbed fillets, rosemary salted chips, roquette, pear & parmesan salad with dill aioli 38

Market Fish MP

Angus Beef Fillet Medallions

truffled cauliflower purée, aromatic onion jam, hash brown cake, roasted courgette, cherry tomato and jus 45

Crispy Pork Belly

brioche french toast with lemon and sage, brussels sprout leaves and onion date cream 38

Grilled Lamb Backstrap GF

caramelised onion, tomato sugo, scalloped potato, broad beans and jus 42

Crispy Skin Barramundi

ricotta gnocchi, honey, carrot, parsnip & tarragon purée, asparagus and York lemon oil 40

Sides

Duck Fat Potatoes GF 10

Steamed Seasonal Vegetables GF 14

Rosemary Salted Chips GF 10

Roquette, Pear, Parmesan Salad with Lemon Dressing GF 12

Pasta and Risotto



Sautéed Ricotta Gnocci

leek purée, candied beetroot, roquette and chevre 32

Beef Pappardelle

smokey braised red wine beef, melanzane and feta 34

Crab Spaghettini

crab, rouille, cherry tomato, chili, lime, coriander and York lemon oil 38

Scallop and Prosciutto Risotto GF

peas, saffron and shaved parmesan 36

Salads

Panzanella Salad

baby leaves, spanish onion, cherry tomatoes, olives, capers, basil, torn toast, green beans, white anchovies, peppers, citrus dressing and balsamic glaze 23
with grilled chicken 28
with smoked salmon 29

Gamberi Salad GF

prawn, quinoa, peach, cumin, flax seed, parsley, citrus dressing 28

Strawberry and Freekeh Salad

grilled halloumi, caraway, honey, roasted almonds, swiss chard, orange dressing and balsamic glaze 26

Wood Fired Pizza



Garlic Pizza Bread 12

Bianca

garlic oil and mozzarella 14

Margherita

tomato, bocconcini, mozzarella and basil 19

add roquette and prosciutto 26

Wild Mushroom

provolone, thyme and truffle oil 26

Italian

chorizo, speck, cacciatore and feta 28

Marinara

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

Puttanesca

white anchovies, chili, red onion, semi-dried tomato, olives, capers, basil and mozzarella 26

Braised Duck

oyster mushrooms, mozzarella, almonds and honey 27

Pork Belly

caramelised pear, mozzarella, spanish onion and roquette 27

Gamberi

prawns, prosciutto, cherry tomato, mozzarella and roquette 29

Braised Lamb

beetroot, feta, caraway yogurt and mint 28

Desserts



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Strawberry and Lavender Crème Brûlée

with macadamia pastry sticks 14

Warm Chocolate Beetroot Cake GF

with salted caramel popcorn and vanilla bean ice cream 16

Citrus Raisin, Rum and Rice Frittelles GF

with burnt fig ice cream 15

Affogato GF

vanilla bean ice cream, shot of amaretto and espresso 14

Selection of Cakes

please ask our waiters for our selection

****cream and ice cream can be added to any dessert on request****

Cheese Selection

served with nuts and fresh fruit

choose one of our three cheeses (ask wait staff) 12

Drinks

Coffee cappuccino, flat white, latte, long black, double espresso, chai latte 4.20

mocha, hot chocolate, affogato, vienna, long macchiato 4.50

espresso, short macchiato 3.70 babycino 2.50

extras: soy milk 0.50 almond milk 0.50 extra shot 1

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

Teas

english breakfast, earl grey, green, jasmine, peppermint, chamomile, lemon grass, chai 4.50

Shakes

chocolate, strawberry, banana, vanilla, caramel, spearmint, salted caramel, chocolate & peanut butter 6.50

Smoothies banana, mixed berry or mango banana 7.50

extras: ice cream, soy or almond milk 0.50

Iced Drinks coffee, chocolate or mocha served with ice cream, cream or both 6.50

Cold Press Juices from Pure & Healthy (250ml) 7.50

veggie boost – beetroot, carrot, apple, lemon

pink passion – watermelon, strawberry and apple

zinger – carrot, orange, turmeric, lemon and apple

green machine – kale, banana and apple

single squeeze – your choice of either orange or apple

Drinks from the fridge

san benedetto still water (1l) 10

san benedetto sparkling water (1l) 10

mount franklin water 3

coke, diet coke, coke zero, sprite 5

tomato juice 5 **add** tabasco/worcestershire sauce 1

lemon, lime and bitters 6

iced tea 5

lime and soda 5.50

Wine List – please ask to see the wine list



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Glossary



barchetta
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Dukkah: Egyptian condiment consisting of a mixture of herbs, nuts and spices

EVOO: Extra Virgin Olive Oil

Tapanade: finely chopped olives, capers, anchovies and olive oil

Roquette: peppery green salad leaves

Pide: Turkish style pizza

Swiss Chard: leafy green vegetable often used in Mediterranean cooking

Pecorino: hard salty cheese made from sheep milk

Romesco: nut and red pepper based sauce

Chevre: goats cheese

Freekeh: green durum wheat

Melanzane: eggplant marinated in garlic oil

Sugo: slow cooked Italian sauce

Rouille: char roasted capsicums with olive oil, chilli, coriander

MP: Market Price

GF: Gluten Free

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