

# Breakfast served until 11am



## **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

## **Croissant**

with ham and cheese 9.5

## **Barrett's Fruit Loaf**

dense and packed with dried fruit and nuts 10

## **House Made Granola**

cashew cream, fresh blueberries, mango panna cotta, honeycomb, coconut flakes 16

## **Free-Range Eggs on Toast**

poached, scrambled or fried with roast roma tomato and wilted spinach 15

**add** bacon 4

**add** mushrooms 3.5

## **Something Simple**

fresh roma tomato, avocado, basil pesto, rocket, lemon infused olive oil on seven seeds toast 16.5

**add** Danish feta 3

**add** poached eggs 3.5

## **Ricotta Pancakes**

with passionfruit curd, strawberry compote, white chocolate mascarpone and macadamia tuile 20

## **Hummus Eggs**

beetroot hummus, rocket, fried eggs, dukkah, Danish feta, truffle oil on NY rye toast 20

**add** bacon 4

## **Prosciutto and Eggs**

basil pesto, NY rye toast, prosciutto, roast roma tomato, poached eggs, truffle oil

and goats cheese 21

## **Spiced Eggplant and Cauliflower Pattie GF V**

capsicum aioli, rocket, grilled haloumi, fried chickpeas and a poached egg 20

**add** avocado 4

## **Kick-Starter Bowl GF**

wilted spinach, spiced black beans, brown rice, fried eggs, chilli jam, fried shallots, coriander 21

## **Sweet Potato, Bacon and Mozzarella Croquettes**

curry and lime aioli, rocket, pomegranate and a poached egg 18

**add** avocado 4

**Breakfast menu continues...**

### **Eggs Benedict**

poached eggs, with spinach and hollandaise served on ciabatta 18 **V**

**with** bacon 4

**with** smoked salmon 7

### **Wild Mushroom Bruschetta **V****

medley of mushrooms on NY rye bread with whipped goats cheese, swiss chard, hazelnut crumb and truffle oil 21

**add** poached eggs 3.5

### **Crab Omelette**

Shark Bay crab, spring onion, asparagus, rocket, green harissa dressing and feta with ciabatta toast 26

### **Barchetta's Big Breakfast**

free-range eggs (poached, fried or scrambled), bacon, roast roma tomato, garlic and sage mushrooms, pork and fennel sausage, hash browns, baby spinach and sourdough toast 26

### **Barchetta's Big Vego **V****

free-range eggs (poached, fried or scrambled), avocado, garlic and sage mushrooms, roast roma tomato, house-made baked beans, hash browns, baby spinach and sourdough toast 25

### **Sides - Add to any dish**

bacon 4

sausage 4

ham 4

poached/fried eggs 3.5

scrambled eggs 4

avocado 4

beans 4.5

hash browns 3.5

mushroom 3.5

smoked salmon 7

feta 4

tomato 3

spinach 3.5

maple syrup 2

hollandaise 3

### ***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** vanilla 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

**Drinks Menu Continues...**

## 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 **syrops:** caramel, hazelnut, vanilla 1 **mug** 1

### Teas

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

Prana Chai 5.50

### 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)** 6.50

Lemon Myrtle, Native Strawberry, Super Booster

**Kombucha (330ml)** Ginger or Strawberry Hibiscus or Blueberry & Ginger 6.50

**Kreol-** sparkling apple cider vinegar probiotic drink **(330ml)** 6.50

Lemon, Ginger & Honey, Passionfruit & Orange, Mango, Lime & Tumeric

**Cold Press Juices (250ml)** 7.50

**Single Squeeze** – your choice of either orange or apple

**Veggie Boost** – beetroot, carrot, apple, lemon

**Pink Passion** – watermelon, strawberry and apple

**Zinger** – carrot, orange, turmeric and lemon

**Lemon Ginger Tonic** – lemon, apple and ginger

**Green Elixer** – wheatgrass, lime, mint, apple, cucumber and spirulina

**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 5.50

coconut water 6





barchetta

## Bread, Appetisers and Tapas

**Roasted Honey & Garlic Nuts** GF DF V 9

**House Olives** GF DF V 8

### **Bread, Oil & Dukkah**

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

### **Tomato Bruschetta**

fresh tomatoes & red onion served on ciabatta with sun-dried tomato tapenade, Danish feta, rocket and white anchovies GFO DFO V 18

### **Pork, Chicken & Pistachio Terrine**

boiled egg, cornichons and a wood fired baguette GFO DF 19

### **Marinated Fremantle Octopus Salad**

charred corn, capers, roasted capsicum, fresh dill and chilli dressing GF 20

### **Tasting Plate**

four chef treats, please see our specials to find out what is available today 29

### **Lemon Peppered Calamari**

lightly floured and fried, then drizzled with lime & roast garlic aioli DF 23

### **Grilled Gamberi Prawns**

prawn, chilli & coriander on sesame brioche toast, sauce vierge and prosciutto crumbs 23

### **Feta & Parmesan Arancini**

whipped goats cheese sauce GFO V 20

### **Garlic Pizza Bread** DF V 12

add baba ganoush 16



barchetta

## Lunch Menu served 12:00 noon – 5:00 pm only

### **Parmesan Crumbed Chicken Burger**

beetroot relish, goats cheese and spinach in a ciabatta bun with rosemary salted chips 25

### **Sicilian Sausage Risotto Dolmades**

wrapped in prosciutto & cabbage with onion rings and a cabbage, leek & white bean ragout GF 26

### **Veal & Olive Meatball Spaghettini**

tomato sugo, red wine and shaved parmesan DFO 24

### **Mushroom & Blue Cheese Piadina**

filled with spinach, lime & garlic aioli and truffle oil V 24

## Lunch and Dinner served 12:00 noon – close

## Pasta and Co served 12:00 noon – close

### **Crab Spaghettini**

Shark Bay crab, rouille, cherry tomato, chilli, lime, coriander and York lemon oil DF 38

### **Ricotta Dumplings**

sugo, cherry tomato, spinach and shaved parmesan V 30

### **Braised Beef Cheek Pappardelle**

pangrattato, shaved parmesan and a red wine glaze DFO 34

### **Porcini Mushroom Polenta Cakes**

lemon pesto and a rocket, raisin & cashew salad **Vegan** GF 30



## Salads served 11:15 am – close

### Beetroot Salad

chevre, spinach, green lentils, walnuts and lemon dressing GF DFO V 24  
with grilled chicken 29  
with smoked salmon 31

### Poached Chicken Salad

peanuts, risoni, feta, glazed red cabbage, asparagus, cucumber and toasted breadcrumbs with a chilli dressing 29

## Grill and Braise served 12:00 noon – close

### Whiting Fillets

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

### Market Fish MP

please see in our specials

### Grilled Beef Fillet Medallions

macaroni cheese bites, mustard cream, green beans and porcini mushroom & truffle butter GFO 42

### Lamb Backstrap

roasted eggplant, sugo & mozzarella, minted pea & tahini purée and pomegranate molasses GF 39

### Pork Porchetta

white bean & leek ragout, black pudding and crispy pigs ears GF 38

## Sides

**Duck Fat Potatoes with Toasted Fennel Seeds** GF 10

**Steamed Green Vegetables** GF DF V 14

**Rosemary Salted Chips** GF DF V 10

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

## Wood Fired Pizza served 11:15 am – close



**Garlic Pizza Bread** DF V 12  
add baba ganoush 16

**Bianca**  
garlic oil and mozzarella V 14

**Margherita \***  
tomato, bocconcini, mozzarella and basil V 19  
add rocket and prosciutto 26

**Wild Mushroom \***  
provolone, thyme and truffle oil V 26

**Roasted Cauliflower**  
smoked cheddar, red onion, cumin salt, almonds and Italian parsley V 25

**Italian \***  
chorizo, cacciatore, olives, mozzarella and feta 28

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

**Puttanesca \***  
white anchovies, chilli, red onion, semi-dried tomato, olives,  
capers, basil and mozzarella 26

**Harissa Spiced Lamb Shoulder**  
feta, red onion, baba ganoush and mozzarella 28

**Capricciosa \***  
ham, mushroom, artichoke, olive, basil and mozzarella 27

**Dessert Pizza \***  
nutella, banana, strawberry and almond V 19

\* These pizzas can be made dairy free



## Desserts

### **Lemon Tart**

meringue bites, double cream and strawberries GF 14

### **Chocolate, Craisin & Hazelnut Brownie**

salted caramel sauce and vanilla bean ice cream GF 14

### **Blueberry & White Chocolate Cheesecake**

mixed berries and double cream GF 15

### **Dessert Pizza \***

nutella, banana, strawberry and almond 19

### **Affogato**

shot of Amaretto and espresso with vanilla bean ice cream GF 14

### **Selection of Cakes**

please make your selection from the cake fridge

\*\*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 from our specials 12

## Alcoholic Beverages

Please ask to see the Wine List at any time



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barchetta

## Glossary

**Baba Ganoush:** thick sauce made from puréed eggplant and sesame seeds

**Black Pudding:** blood sausage

**Cacciatore:** salume made from ground pork

**Chevre:** goats cheese

**Cornichons:** pickled cucumber

**Dolmades:** cabbage leaves stuffed with Sicilian sausage and risotto rice

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

**EVOO:** extra Virgin Olive Oil

**Gamberi:** Italian prawns

**Pangrizzato:** garlic bread crumbs

**Pappardelle:** wide, flat pasta noodles

**Pecorino:** hard salty cheese made from sheeps milk

**Piadina:** stuffed Italian flatbread

**Porcini:** type of mushroom

**Provolone:** Italian soft cheese made from cow's milk

**Ragout:** stewed vegetables

**Risoni:** short-cut pasta shaped like rice

**Rocket:** peppery green salad leaves

**Rouille:** salsa made from char roasted capsicums, olive oil, chilli and coriander

**Sugo:** Italian sauce made with slow cooked tomato and chilli – mild spice

**Swiss Chard:** leafy green vegetable often used in Mediterranean cooking

**Tapenade:** spread made from finely chopped olives and olive oil

**Tahini:** dip made from sesame seeds

**Terrine:** coarsely chopped meat and vegetable mixture – similar to a pate

**Vierge:** French sauce made from olive oil, lemon juice, chopped tomato and chopped basil

**DF:** Dairy Free

**DFO:** Dairy Free Option

**GF:** Gluten Free

**GFO:** Gluten Free Option

**V:** Vegetarian

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