

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

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, blackberry panna cotta, poached strawberries, pistachio crumbs 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 V

with poached rhubarb, cinnamon-spiced apple, house-made custard and gingerbread crumble 20

Hummus Eggs V

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

add bacon 4

Corn & Dill Fritters

with chorizo jam, spinach, a poached egg, capsicum aioli and bacon 20

add avocado 4

Spiced Eggplant and Cauliflower Pattie GF V

coriander & mint yoghurt, rocket, grilled haloumi and a poached egg 20

add avocado 4

Kick-Starter Bowl GF

miso-glazed eggplant, fried eggs, wilted spinach, spiced black beans, brown rice, chilli jam, crispy shallots and coriander 21

Sweet Potato, Leek and Manchego Croquettes V

candied beetroot, curry & lime aioli, rocket and a fried egg 18

add avocado 4

add bacon 4

Breakfast menu continues...

Eggs Benedict

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

add bacon 4

add smoked salmon 7

Wild Mushroom Bruschetta **V**

grilled field mushrooms with leek purée, whipped goats cheese, crispy enoki, hazelnut crumb and truffle oil on NY rye bread 21

add poached eggs 3.5

Crab Omelette

Shark Bay crab, spring onion, miso glazed eggplant, rocket and toasted sesame seeds 25

add ciabatta toast 3.5

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 28

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 27

Sides - Add to any dish

bacon 4

sausage 4

ham 4

poached/fried eggs 3.5

scrambled eggs 4

avocado 4

chorizo jam 6

beans 4.5

hash browns 3.5

mushroom 3.5

feta 4

smoked salmon 7

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, Native Peach

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

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

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

Cold Press Juices (250ml) 7.50

Single Squeeze – orange

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

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





Bread, Appetisers and Tapas

Roasted Garlic & Paprika 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

Portabello Mushroom Paté

melted talleggio, aged balsamic and a wood-fired baguette GFO V 19

Marinated Fremantle Octopus Salad

venison chorizo, fried potato, fennel & corn purée and paprika DFO 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

Duck Rilette

shredded duck leg with orange marmalade glaze and blinis GF DF 20

Cheddar & Chive Polenta Chips

with romesco sauce GF V 19

Garlic Pizza Bread DF V 12

add baba ganoush 16



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

Venison Ragout Hot Pot Pie

slow braised venison shoulder, marsala wine, puff pastry with green beans & rosemary crushed potatoes 25

Marinated Fremantle Sardines

chorizo & lemon risotto cakes, capsicum & lime verde, fried capers, rocket & pecorino salad GF 28

Veal Milanese

crumbed veal, polenta chips, cherry tomato salsa and cauliflower purée
with a rocket & parmesan salad 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

Coq Au Vin Tagliatelle

braised chicken, roasted shallots, bacon, pangrattato, red wine and shaved parmesan 34

Butternut Pumpkin Spaghettini

roasted butternut pumpkin with a garlic, sage & coconut milk sauce with pistachio, toasted coconut, raisin and pistachio crumble and rocket **Vegan** GFO 30

Saffron & Leek Risotto

with prawns, barramundi & lemon GF 36

with pea, goats cheese & mint V GF 31



Salads served 11:15 am – close

Roasted Cauliflower Salad

risoni, lingot cheese, mint, baby spinach, almonds and toasted seeds with lemon dressing GFO DFO
with grilled chicken 29
with smoked salmon 31

Harissa Lamb Salad

shredded lamb shoulder, red quinoa, feta, spinach, red onion, coriander, toasted coconut and pomegranate molasses with chilli & lime dressing GF DFO 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 39

Market Fish MP

please see in our specials

Grilled Beef Fillet Medallions

potato & parmesan gratin, green beans, mushroom ravioli and truffle butter GFO 43

Slow Braised Lamb Shoulder

potato cream, balsamic roasted beetroots, steamed broccolini and pangrattato crumbs GFO DFO 38

Pork Porchetta

crispy rolled pork belly, sour apple purée, Sicilian sausage, sage & garlic stuffing
and glazed heirloom carrots GFO 38

Sides

Duck Fat Potatoes 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 Zucchini *
bocconcini, confit garlic, cherry tomato, mozzarella, basil 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

Grilled Prawn *
roasted capsicum, red onion, jalapeño & lime verde, Italian parsley 29

* These pizzas can be made dairy free



Desserts

Chocolate Crème Brûlée

orange & Belgian chocolate with cointreau & almond biscuits GFO 14

Feta & Parmesan Panna Cotta

with port-glazed pears and house-made seed crackers GFO 14

Poached Rhubarb & Apple Crumble

with cashew & cinnamon topping and vanilla custard 15

Dessert 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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WESTERN AUSTRALIA

Glossary



barchetta

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

Blinis: small Russian pancakes

Cacciatore: salume made from ground pork

Coq au vin: slow cooked chicken with wine

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

EVOO: extra Virgin Olive Oil

Lingot: traditional French goats cheese

Marsala: sweet wine, similar to sherry

Milanese: meat crumbed with parmesan and cooked in hot butter

Molasses: pomegranate treacle

Pangrattato: garlic bread crumbs

Pecorino: hard salty cheese made from sheeps milk

Polenta: boiled cornmeal

Ragout: stewed meat and vegetables

Rillettes: shredded meat cooked slowly in fat, similar to a paté

Risoni: short-cut pasta shaped like rice

Rocket: peppery green salad leaves

Romesco: a blended capsicum, garlic & coriander purée

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

Talleggio: semisoft, washed-rind, smear-ripened Italian cheese

Tapenade: spread made from finely chopped olives, parmesan and olive oil

Verde: lemon, chilli and mixed herb green sauce

DF: Dairy Free

DFO: Dairy Free Option

GF: Gluten Free

GFO: Gluten Free Option

V: Vegetarian

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