

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

Buttermilk Pancakes

Rhubarb compote, pistachio praline & thick cream 17

Smashed Avocado on Grilled Multigrain, Tomato, Feta & Fragrant Basil

(VT, GF, DFO, VGO) 19

Eggs – Scrambled/Poached/Fried with Toasted Sourdough

(GFO, DFO) 12

Big Breakfast

Eggs, any kind, on toasted sourdough with bacon, chipolatas, mushrooms, roasted Roma tomato & hash browns (GFO) 25

Healthy Vegan Bowl

Quinoa, spiced roast pumpkin, avocado, mushrooms, roasted Roma tomato, hash browns, baby kale & dukkha (VG, VT, DF, GF) 23

Eggs Benedict

2 poached eggs, sautéed spinach & hollandaise on toasted sourdough (VT, GFO) 18

Add smoked salmon 7 Add bacon 6

Coriander Cream Cheese Bagel

Avocado, poached egg, baby kale and prosciutto or smoked salmon 21

SIDES

Extra 2 eggs 4

Garlic mushrooms | Spinach | Roasted tomatoes | 2 Hash browns | Hollandaise 4

Avocado | Halloumi | 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 ☺

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barchetta



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, Oil and Dukkah

York lemon infused evoo, 3 years aged balsamic vinegar (VG, VT, DF) 15

Tomato and Basil Bruschetta

grilled ciabatta panini, basil and kale pesto, tomato salsa, Danish Feta and dukkha (VGO, VT, DFO, GFO) 19

Share Plate

prosciutto, Danish feta, marinated olives, grilled ciabatta 28

Club Sandwich with Crispy Chips

grilled sourdough with bacon, smoked turkey, cheese, tomato, lettuce, mayonnaise and pickles (GFO) 21

Soup of the Day

grilled ciabatta panini (VG, VT, GFO, DFO) 17

Fresh Vege Nourish Bowl

brown rice, quinoa, black eye beans, broccoli, roasted beets, maple roasted carrots, charred corn, spiced pumpkin, hummus, toasted seeds (VG, VT, GF, DF) 23

Fried Lemon Pepper Squid

lemon aioli, kale, pear & parmesan salad (DFO) 22

Prawn & Fennel Spaghettini

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

Crispy Fried Parmesan Crumbed Whiting

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

Korean Fried Chicken Burger

fried chicken with Korean garlic & sweet chilli sauce, lettuce and mayonnaise in a toasted brioche bun with crispy chips 22

Cone Bay Barramundi

paris mash, lemon butter, chives, broccolini (GFO) 42

Chicken Parmigiana

crispy pan-fried chicken baked with tomato, oregano, mozzarella and crispy chips & salad 32

SIDES

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

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

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

PIZZA

Gluten Free Pizza Available add 3

Bianca

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

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

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, 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

syrops: 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, vanilla, banana, caramel, spearmint, salted caramel, chocolate & PB 7

Smoothies banana, mixed berry or mango banana 8

extras: icecream, 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

Kombucha (330ml) Ginger or Strawberry Hibiscus 6.5

Cold Press Juices 8

Orange

Lemon Ginger Tonic – lemon, apple and ginger



barchetta



barchetta

DINNER

5.00 pm – close

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Grilled Ciabatta, Oil and Dukkah

York lemon infused evoo, 3 years aged balsamic vinegar (VG, VT, DF) 15

Soup of The Day

With grilled ciabatta panini (VG, VT, GFO, DFO) 17

Tomato and Basil Bruschetta

grilled ciabatta panini, basil and kale pesto, tomato salsa, Danish Feta and dukkha (VGO, VT, DFO, GFO) 19

Share Plate

prosciutto, Danish feta, marinated olives, grilled ciabatta 28

Fresh Vege Nourish Bowl

brown rice, quinoa, black eye beans, broccoli, roasted beets, maple roasted carrots, charred corn, spiced pumpkin, hummus, toasted seeds (VG, VT, GF, DF) 23

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Cone Bay Barramundi

Paris mash, lemon butter, chives, broccolini (GFO) 42

Chicken Parmigiana

crispy pan-fried chicken baked with tomato, oregano, mozzarella and crispy chips and salad 32

Korean Fried Chicken Burger

fried chicken with Korean garlic & sweet chilli sauce, lettuce and mayonnaise in a toasted brioche bun with crispy chips 22

SIDES

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

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

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

PIZZA

Bianca

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

Margherita

tomato, bocconcini, mozzarella, basil (VT) 20

Funghi

wild mushrooms, cream, bocconcini, mozzarella, truffle oil (VT) 22

Hawaiian

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Pepperoni

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Smoothies banana, mixed berry or mango banana 8

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Cold Press Juices 8

Fresh Orange

Lemon Ginger Tonic – lemon, apple and ginger



barchetta