

PANE TOSTATO 6

2 slices of Butler & Bentley toast
sourdough, soy & linseed, fruit loaf
or gluten free charcoal & quinoa +\$2

*Choice of orange marmalade,
berry jam, ricotta & honey or Nutella*

PANE DOLCE 13

Dallas fruit loaf, ricotta,
baked rhubarb & honey

**HOUSE MADE NATURAL
MUESLI OR GLUTEN FREE
COCO NUT QUINOA 16**

w/berries, seasonal fruit, organic
coconut yoghurt & chia (DF) (GFO)

**ITALIAN JOB
PANETTONE 18**

Classic panettone 'french toast'
with mixed berries, ricotta,
toasted almonds

FRITTELLE DI ZUCCHINE 14

Grilled fritters - zucchini, ricotta,
buckwheat, corn & parmesan, with
smashed peas, pea sprouts & mint (GF)
+ poached egg \$4
+ smoked rainbow trout \$5

**CROSTINO FORZA
ITALIA 18**

Avocado, buffalo mozzarella, cherry
tomato, basil, on sourdough (GFO) (V)
+ poached egg \$4
+S.Daniele prosciutto \$5

SUPER VERDE 21

Green bowl - spinach, zucchini, peas,
avocado, roast pumpkin, poached eggs
red quinoa, toasted pepitas
lemon oil (GF) (V) (DF)
+ smoked rainbow trout \$5

**COLAZIONE
CONTADINO 21**

2 soft boiled eggs, prosciutto,
baked ricotta, fresh tomatoes,
artisan bread (GFO)

CARBONARA AUSTRALIANA 19

Soft scrambled free range eggs,
crispy bacon, pecorino & black pepper
on toasted sourdough (GFO)

UOVA IN PADELLA 22

2 eggs baked with tomato, potato, spinach,
cherry bocconcini, ndjua crumbs (GFO) (VO)

BARBETTA TOASTIE 12

Smoked ham, provolone, mushroom ragu
on focaccia (GFO)

ON THE SIDE

Slice of bread or toast \$2ea

Yoghurt, spinach, ricotta,
roma tomato \$4ea

Egg, mushrooms \$4ea

Crispy bacon, avocado, smoked
Snowy River rainbow trout \$5ea

DOLCI 5-10

See counter for daily Italian cakes, cannoli,
bombolone and biscotti

BAMBINI**TONY TOASTIE 9**

Double smoked ham &
provolone cheese (GFO)

PINO PANCAKE 8

Wholemeal pancake, banana
with honey or nutella

ENZO EGG 7

Sunny side up with toast (GFO)

MILKSHAKE 6

Chocolate or Strawberry

DRINKS**TOBY'S ESTATE COFFEE****ESPRESSO 3****MACCHIATO 3**

**FLAT WHITE, CAPPUCCINO,
PICCOLO, LATTE, LONG BLACK,
HOT CHOCOLATE 3.5**

CHAI LATTE 4

CAFFE FREDDO SHAKERATO 5.5
(double shot, ice, sugar, milk, shaken)

LOOSE LEAF TEA 4

English Breakfast, Earl Grey,
Peppermint, Green, Camomile

CHAI TEA 4.5

Loose leaf Toby's Estate brewed with
your choice of milk

Soy, Almond .50

Double Shot .50

Large .50

DRINKS/SODA**SAN PELLEGRINO WATER**

500ML (Still or Sparkling) 5

750ML (Still or Sparkling) 8

COCA COLA, ZERO 4**SAN PELLEGRINO CANS 330ML 4.5**

Aranciata Rosa, Pomegranate & Orange,
Chinotto, Limonata, Clementine

CAPI SPARKLING SODA 250ML 4

Pink Grapefruit, Ginger Beer, Yuzu, Cranberry

TEA GARDENS KOMBUCHA 6.5

Wild Berry or Tumeric & Ginger

TEZA BREWED ICED TEA 5.5

Peach & Passionflower

JUICES**EASTCOAST FRESH ORANGE 7**

**SIMPLE JUICERY PRESSED
CLOUDY APPLE 6**

BOTANICA GREEN 8

Apple, Cucumber, Celery, Kale,
Silverbeet, Lemon

BOTANICA BONDI 8

Apple, Carrot, Pineapple, Ginger, Lemon

SMOOTHIES**CLASSICO 8**

Banana or Mixed berries
with Yoghurt, Honey & Cinnamon, Milk

ADD/CHANGE + \$1ea

Almond milk, Soy milk, Coconut water,
Chia Seeds, Complex Green Superfood

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SUPER VERDE 21

Green Bowl - spinach, zucchini, peas, avocado, roast pumpkin, poached eggs & red quinoa, toasted pepitas, lemon oil (GF) (V) (DF)
+ smoked rainbow trout \$5

CROSTINO FORZA ITALIA 18

Avocado, cherry tomato, basil, buffalo mozzarella on sourdough (GFO) (V)
+ poached egg \$4
+ S.Daniele prosciutto \$5

ARANCINI 12

Four classic rice balls with crushed peas, mozzarella and tomato

INSALATA DEL GIORNO 19

Salad of the day - see specials or ask waiter

CAPRESE SBAGLIATA 23

Buffalo mozzarella, heirloom tomato, beetroot, pickled onion, balsamic (V) (GF)

INSALATA BARBETTA 18

Savoy cabbage, pine nuts, raisins, pecorino, crispy pancetta, lemon
+ grilled chicken \$5 (GF)

VITELLO TONNATO 21

Sliced poached veal, tuna mayonnaise, sicilian capers, lemon (GF)

CARPACCIO SALMONE 21

Salmon, shaved radish, spanish onion, black olive crumble, citrus vinaigrette (GF) (DF)

RISOTTO DEL GIORNO

Risotto of the day- see specials or ask waiter

'LA CLASSICA' PARMIGIANA 21

Baked eggplant, mozzarella, tomato, basil (V)

BEST EVER LASAGNA 24

Traditional homemade bolognese lasagne

FUSILLI ÁLLA BOSCAIOLA 26

Fusilli pasta, peas, smoked pancetta, caramelised onion, mushrooms, cream

TAGLIATELLE RAGU AL NAPOLETANO 25

Housemade tagliatelle pasta, pork sausage & beef rib ragu (GFO)

CALAMARATA CON GAMBERI 26

Calamarata pasta, prawns, zucchini, Napoli sauce, chilli, garlic, basil, parsley (V) (DF) (GFO)

GNOCCHI BARBETTA 26

Spinach & ricotta gnocchi with burnt butter, sage, parmesan (V)

PESCE DEL GIORNO

Fish of the day - see specials or ask waiter

BARBETTA POLPETTA BURGER 21

Grilled meatball, eggplant, tomato, provolone, cos, chilli aioli, fat chips

COTOLETTA DI POLLO 26

Crumbed chicken breast cutlet with Barbetta savoy cabbage salad, pine nuts, raisins, pecorino, crispy pancetta

POLPETTE 24

Our homemade pork & veal meatballs with tomato passata with crusty bread

PATATE FRITTE 8

Fat potato Chips (V) (DF)

INSALATA MISTA 9

Raddichio & cos, lemon vinaigrette (GF)

INSALATA RUCOLA 9

Rocket, parmesan, walnuts (GF)

BAMBINI**TONY TOASTIE 9**

Double smoked ham & provolone (GFO)

NONNA'S PASTA 12

Short pasta with napoletana or bolognese sugo (GFO)

DOLCI, SPECIALI E GELATI

See display counter for daily panini, pizzette, salads, Italian cakes, cannoli, bombolone & biscotti
See gelato cart for selection of gelato & sorbet

WANT MORE?**MEALS & PRODUCTS**

Your time at Barbetta doesn't have to end when breakfast or lunch does!

Take home imported groceries, handmade gourmet meals or traditional biscotti & pastries.

CLASSES & WORKSHOPS

Our cucina and pasta room opens its doors to anyone who wants to learn.

Sip on a glass of wine as we immerse you in our love for all things Italian, from pasta to vino to pastry.

CATERING & FUNCTIONS

Let us take the stress out of your next party. Tailored catering packages ready to feed your family and friends.

Talk to us about your next function or private dining in our pasta room.

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BYO - \$10 CORKAGE PER BOTTLE