



BARBETTA

TAKE AWAY MENU

BREAKFAST (7.30am – 11.30am)

PANE TOSTATO - 2 slices of toasted sourdough, soy & linseed, fruit loaf **\$7**

(gluten free charcoal & quinoa +\$2)

Choice of orange marmalade, strawberry & rose jam, nutella, ricotta & honey **\$4**

BARBETTA'S MUESLI - Raspberry, nuts, seeds, dried mango, organic coconut & maple muesli w/ seasonal fruit, organic coconut yoghurt & chia (df) (gf) **\$9**

CROSTINO ITALIA - Avocado, fior di latte, cherry tomato, basil, sourdough (v) (gfo) **\$19**
(+ poached egg \$4) (+S.Daniele prosciutto \$5)

SUPER VERDE - spinach, kale, zucchini, tuscan cabbage, avocado, peas, roast pumpkin, poached egg, red quinoa, toasted flaked almonds, lemon oil (v) (df) **\$17**
(+ house cured citrus salmon \$5)

BUONGIORNO PANINO - Bacon, egg, tomato relish, provolone, brioche bun **\$15**

CARBONARA AUSTRALIANA - Soft scrambled free range eggs, crispy bacon, pecorino & black pepper on toasted sourdough (gfo) **\$20**

BARBETTA TOASTIE - Smoked ham, provolone, mushroom ragu on focaccia **\$13**

TONY TOASTIE - Double smoked ham & provolone cheese (gfo) **\$10**

LUNCH / DINNER (12pm – 8pm)

ARANCINI with asparagus, parmesan, mozzarella & saffron (four) **\$8**

SALTED COD & POTATO CROQUETTES, aioli, pickled onion (four) **\$15**

SOUTHERN CALAMARI, zucchini, lightly fried **\$19**

BURRATA & PANZANELLA, bread, tomato, cucumber, basil, pickled onion salad **\$19**

PARMIGIANA – grilled eggplant, tomato passata, breadcrumbs mozzarella, basil **\$20**

MAMMA'S MELANZANE RIPIENE - Roasted eggplant stuffed with mushroom, zucchini, carrots, eggplant, provolone, basil served with tomato coulis (v) (gf) **\$22**

INSALATA BARBETTA - Savoy cabbage, pine nuts, raisins, pecorino, crispy pancetta, lemon (gf) **\$19** (+ grilled chicken \$5)

SALAD OF THE DAY – ask for daily specials or see instagram @barbettacucina

RISOTTO OF THE DAY – ask for daily specials or see instagram @barbettacucina

PANINI OF THE DAY – ask for daily specials or see instagram @barbettacucina

PASTA – all main course size

BEST EVER LASAGNA - Traditional homemade bolognese lasagna **\$26**

SPAGHETTI VONGOLE E COZZE - Spaghetti, Coffin Bay vongole, S.A. mussels, garlic, chilli, parsley, white wine *(df)* **\$32**

GNOCCHI ALLA SORRENTINA – Potato gnocchi with eggplant & stracietella **\$26**

THYME PAPPARDELLE, slow braised duck & swiss brown mushroom ragu **\$28**

BASIL CALAMARATA, fish, mussels, calamari, prawns, tomato concasse **\$28**

SPINACH & RICOTTA CARMELLE, mushrooms, butter, sage, truffled pecorino **\$26**

BAMBINI (kids entree) PENNE NAPOLETANA *(v)* **\$17**

BAMBINI (kids entree) PENNE BOLOGNESE **\$19**

Gluten Free pasta available (not lasagna)

SECONDI

PORK & VEAL MEATBALLS with tomato passata with crusty bread **\$25**

BLACK ANGUS 100 DAY GRAIN FED SIRLOIN, pan seared, rosemary, garlic, hand cut crispy potatoes **\$31**

TWICE COOKED SUCKLING PIG, red cabbage salad, mustard fruits, pistachio *(gf)* **\$32**

DEBONED LAMB SHOULDER, rolled with herbs, sicilian cous cous, salsa verde **\$31**

BLUE EYE COD, potato, tomato, lemon & herbs (in cryovac pouch) *(gf)* **\$32**

CONTORNI

Crispy cocktail chat potato, rosemary, sea salt, mapuche **\$9**

Rocket & pear salad, shaved parmesan, walnuts & balsamic vinaigrette **\$9**

Seasonal mixed greens salad *(v)* *(gf)* **\$12**

Sauteed broccolini & green beans, garlic butter, shaved almonds **\$9**

DOLCI

Traditional tiramisu with meringue, chocolate, hazelnut praline **\$12**

Mini Sicilian cannoli (2 per serve) **\$8**

Milk chocolate & dulce di leche tart, almond & coconut crumble, vanilla anglaise **\$12**

VINI ‘SPECIAL’

WHITE WINE – 2018 ‘Ponte’ Delle Venezie Pinot Grigio, Friuli **\$30**

RED WINE - 2017 Cantine Lavorata Nero Davola, Sicilia **\$30**