

# Barchelli

## ENTREES    SHARED PLATES    SIDES

- Fresh Bread & Oil** with Salute extra virgin olive oil & balsamic (per slice) **2.5**
- Bruschetta** (V) garlic bread topped with marinated tomato, rocket, parmesan & Salute extra virgin olive oil **17.9**
- Garlic Bread** 6 slices **10.9**
- Minestrone Soup** (V,can be GF) classic vegetable soup with toast **14.9**
- Antipasto** (can be GF) a plate to share of House Made & Local Produce with toast **29.9**
- Kalamata Olives** (V,can be GF,) cooked in tomato sugo, sage, chilli & garlic, with toast **15.9**
- Parmesan Roasted Cauliflower** (GF,V) with caramelized onion puree & harissa **13.9**
- Eggplant Parmigiana** (V) slices cooked golden brown with napoli, rocket & parmesan **16.9**
- Herbed Crepes** (V) a spinach & ricotta filled crepe, with pumpkin, spiced seeds & burnt butter sage sauce **18.9**
- Roasted Jap Pumpkin** (V,GF) roasted with goats cheese, watercress, lemon dressing & capsicum puree **14.9**
- 
- Mixed Vegetables** (V,GF) seasonal fresh vegetables tossed in butter **11.9**
- Deep fried Potatoes** (V) tossed in rosemary, salt & garlic **11.9**
- Rocket Pear & Parmesan Salad** (V,GF) a side salad with balsamic dressing **11.9**
- Green Salad** (V,GF) a side salad with oil & lemon dressing **10.9**

## MAIN

- Fish of the Day** (GF) fresh fish pan fried and finished with butter, on braised cabbage, pork belly lardons, roasted colettes & a lemon caper sauce **29.9**
- Pork Sausage/Spare Rib Ragù** (GF) on wet polenta, crispy leek & watercress **29.9**
- Rolled Roasted Chicken** (GF) stuffed with mushroom & onion, carrot puree, roasted onion & candied prosciutto **29.9**
- Lamb Shank** (GF) slow cooked on mushroom sauce with blistered root

vegetables **29.9**

**Saltimbocca** (GF) pan fried baby veal with sage & prosciutto in a white wine butter sauce, vegetables & potato mash **29.9**

**Pollo Parmigiana** crumbed chicken breast with vegetables & potato mash **29.9**

## **RISOTTO**

**Risotto con Pollo** (GF) chicken breast, mushrooms, spring onion & fresh herbs **21.9 26.9**

**Risotto al Pesce** (GF) mixed seafood, spring onion, garlic & fish stock **22.9 27.9**

**Risotto alla Verdura** (V,GF) seasonal fresh vegetables & basil in a vegetable stock **20.9 25.9**

## **PASTA**

**Spaghetti Mollica** fish pieces, olive oil, garlic, chilli, parmesan & anchovies **21.9 26.9**

**Spaghetti Bolognese** rich meat sauce **19.9 24.9**

**Spaghetti Marinara** fresh seafood, garlic & napoli **22.9 27.9**

**Spaghetti Alio e Olio** (V) a traditional sauce of garlic, chilli, parsley & Salute extra

virgin olive oil **19.9 24.9**

**Spaghetti Napoli** (V) napoli sauce finished with butter parmesan & fresh basil **18.9 23.9**

**Fettuccine Carbonara** bacon, spring onion, cracked pepper & creamy sauce **21.9 26.9**

**Fettuccine al Pollo e Funghi** chicken cream & mushrooms **21.9 26.9**

**Fettuccine Valentino** chicken, avocado, spring onion, cracked pepper, napoli & a touch

of cream **21.9 26.9**

**Fettuccine Salmone** smoked salmon, green peppercorns & cherry tomatoes in a cream base **21.9 26.9**

**Penne Contessa** pan fried chicken with snow peas, cherry tomato & cracked pepper in

a light white wine cream sauce **21.9 26.9**

**Penne Amatriciana** bacon, garlic, chilli, spring onion & napoli **20.9 25.9**

**Penne Puttanesca** olives, capers, anchovies, chilli, spring onion & napoli **21.9 26.9**

**Penne Calabrese** salami, bacon, spring onions, olives, chilli & napoli **21.9 26.9**

**Penne alla Verdura** (V) pan fried vegetables, napoli & parmesan **20.9 25.9**

**Gnocchi Quattro Formaggi** (V) house made gnocchi, four cheeses & cream **22.9 27.9**

## **Pasta Misto**

A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people

49.5

**Gluten Free Pasta** extra \$4.00 per serve

**Children's Pasta or Risotto** your choice of all above (under 12 years) **10.9**

## **DESSERT**

**Lemon Tart** shortbread ice cream, lemon curd, topped with tuile & lemon balm  
**13.9**

**Tiramisù** traditional Italian coffee & liqueur dessert **13.9**

**Chocolate Fondant** with berry sorbet & caramelized banana **13.9**

**Children's Vanilla Ice cream** chocolate topping and sprinkles if desired (under 12 years) **6.9**

**10% SURCHARGE ON PUBLIC HOLIDAYS \* PRICES AND MENU  
SUBJECT TO CHANGE**