

# Salads & Light Meals

<b>VALENCIA GRILLED CHICKEN (GF) (VO)</b>	<b>\$20.50</b>
avocado, olives, orange, onion, tomatoes, almond flakes	
<b>WAGYU &amp; BACON CHEESEBURGER</b>	<b>\$21.90</b>
tomato, lettuce, chipotle bbq sauce, gherkin & jack cheese served with chips	
<b>SALT &amp; PEPPER CALAMARI SALAD</b>	<b>\$21.50</b>
mixed leaves, carrots, radish & aioli	
<b>MEDITERRANEAN LAMB SALAD (GF)</b>	<b>\$22.50</b>
crumbed fetta, peppers, olives, sun-dried tomatoes & mesclun	
<b>PRAWN &amp; VERMICILLI SALAD (GF)</b>	<b>\$23.90</b>
Prawn, vermicelli spanish onion, tomatoes, radish, cucumber tossed with lime & coriander dressing	
<b>MONSTER CHICKEN SCHNITZEL BURGER</b>	<b>\$20.90</b>
lettuce, tomato, onion & chilli aioli served with chips	

# Sides

<b>THICK CUT POTATO CHIPS</b>	<b>\$10.50</b>
with tomato sauce or aioli	
<b>CHUNKY POTATO WEDGES</b>	<b>\$12.50</b>
with sour cream & sweet chilli sauce	
<b>SWEET POTATO CHIPS</b>	<b>\$12.50</b>
with balsamic glaze	
<b>ITALIAN SIDE SALAD</b>	<b>\$7.50</b>
with italian balsamic dressing	
<b>SAUTEED VEGE</b>	<b>\$7.50</b>
carrot, broccolini, beans & chat potato roasted with rosemary & thyme	
<b>CREAMY MASH POTATO</b>	<b>\$6.00</b>

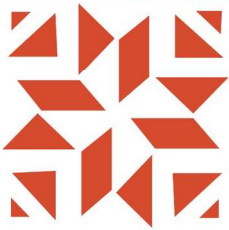
# Kids Menu

<b>FISH &amp; CHIPS</b> with tomato sauce	<b>\$12.90</b>
<b>NUGGETS &amp; CHIPS</b> with tomato sauce	<b>\$9.90</b>
<b>SPAGHETTI BOLOGNESE</b> in a homemade sauce	<b>\$10.90</b>
<b>HAM, CHEESE &amp; PINEAPPLE PIZZA</b>	<b>\$11.50</b>
in a napoletana sauce	

# Kids Dessert

<b>KIDS OREO CUP</b>	<b>\$6.50</b>
<b>FROG IN THE POND</b>	<b>\$5.50</b>
<b>KIDS ICE CREAM WITH TOPPING</b>	<b>\$5.50</b>
<b>LITTLE CHAMPS MEAL + DESSERT</b>	<b>\$16.00</b>

Not all ingredients are listed on each dish. Please advise our staff of any allergies/dietary requirements. (V) Vegetarian, (GF) Gluten Free 100% gluten free not guaranteed, (VO) Vegan Option available.



BARCELLA  
— cafe bar dining —







## Breads to Start

<b>GARLIC &amp; CHEESE FLATBREAD (V)</b>	<b>\$14.20</b>
MAKE IT GLUTEN FREE	<b>\$3.50</b>
<b>GARLIC &amp; HERB BREAD</b>	<b>\$8.50</b>
<b>TRIO OF DIPS</b> with turkish croutons & homemade dips	<b>\$14.20</b>

## Tapas

<b>SALT &amp; PEPPER CALAMARI</b> with tartare	<b>\$12.90</b>
<b>ARANCINI BALLS</b> (4) with beetroot and tomato chutney	<b>\$12.90</b>
<b>PRAWN TWISTERS</b> (4) with tartare	<b>\$13.90</b>
<b>CRUMBED CHICKEN</b> (4) with chimichurri & aioli	<b>\$12.90</b>
<b>CIDER GLAZED CHORIZO</b> (GF)	<b>\$12.90</b>



## Barcella Platters to share

<b>PLATO ESPANOL</b>	<b>\$35.90</b>
mixed platter with olives, arancini, calamari, spicy chorizo, smoked ham, roasted peppers, turkish bread fingers & dip PAIR WITH 3 TALES SAUV BLANC	
<b>SEAFOOD PLATTER</b>	<b>\$39.90</b>
2 tempura fish fillets, 2 crumbed prawn cutlets, 6 crumbed squid rings, 2 prawn twisters, 2 seafood bites & 3 crumbed natural scallops dusted with lemon pepper seasoning, served with potato chips, homemade tartare & prawn vermicilli salad PAIR WITH DALFARRAS PROSECCO	

## Pizzas 12"

<b>MARGHERITA</b>	<b>\$19.90</b>
tomato base, mozzarella, basil & parmesan	

<b>HEARTY MEAT</b>	<b>\$22.90</b>
slow cooked beef mince, pepperoni, spicy chorizo with napoletana sauce & rocket	

<b>SPANISH CHICKEN &amp; CHORIZO</b>	<b>\$22.90</b>
jalapenos, spanish onion, tomato & mozzarella with napoletana sauce	

<b>CHICKEN, MUSHROOM &amp; BACON</b>	<b>\$23.90</b>
on bbq sauce with spanish onion, mozzarella cheese & rocket	

<b>MEDITERRANEAN LAMB &amp; FETTA</b>	<b>\$24.90</b>
spanish onion, olives, peppers, mozzarella & napoletana sauce with tzatziki dip	

<b>VEGETARIAN DELIGHT (V) (VO)</b>	<b>\$21.90</b>
mushroom, spanish onion, red capsicum, pineapple, mozzarella cheese with napoletana sauce & rocket	
ADD HAM	<b>\$4.00</b>
ADD CHICKEN, LAMB, CALAMARI OR CHORIZO	<b>\$6.00</b>
MAKE IT VEGAN	<b>\$2.00</b>
MAKE IT GLUTEN FREE	<b>\$3.50</b>

## Pastas

<b>FETTUCINE CARBONARA</b>	<b>\$22.90</b>
bacon, onion, garlic & shallots in a creamy sauce ADD CHICKEN, CALAMARI OR CHORIZO	
<b>CLASSIC BOLOGNESE</b>	<b>\$22.90</b>
homemade tomato sauce & spaghetti	
<b>BEEF LASAGNE</b>	<b>\$28.90</b>
layers of bolognaise, creamy bechamel & mozzarella with chips & salad	
<b>PESTO CHICKEN GNOCCHI</b>	<b>\$22.90</b>
sauteed with garlic & onion in a creamy pesto sauce	
<b>GARLIC PRAWNS FETTUCINE</b>	<b>\$26.90</b>
sauteed with garlic, onion & mushrooms in a creamy white wine sauce	
<b>MEDITERRANEAN GNOCCHI (V)</b>	<b>\$21.90</b>
on a napoletana sauce with sundried tomatoes, olives, zucchini and spinach	
<b>SPAGHETTI SEAFOOD MARINARA</b>	<b>\$26.90</b>
mussels, prawns, squid & scallops in a homemade tomato sauce	
MAKE IT GLUTEN FREE (EXCEPT LASAGNE & GNOCCHI)	<b>\$4.00</b>
ADD CHICKEN, LAMB, CALAMARI OR CHORIZO	<b>\$6.00</b>

## Mains

<b>DARLING DOWN 300GM RUMP</b>	<b>\$32.90</b>
120 days grain fed & MSA rated. cooked to your liking served with chips & salad OR carrots, beetroot & seasonal greens. choice of sauce pepper, mushroom, or red wine jus	
ADD 2 PRAWN TWISTERS OR 4 CALAMARI RINGS	<b>\$6.00</b>
PAIR WITH STEP X STEP SHIRAZ	
<b>CRISPY SKIN ATLANTIC SALMON (GF)</b>	<b>\$33.90</b>
served with carrots, beetroot, seasonal greens & lemon beurre blanc PAIR WITH BELLA'S PINOT NOIR	
<b>GRILLED BARRAMUNDI (GF)</b>	<b>\$31.90</b>
served with pan fried potatoes, italian salad, caper & lemon butter sauce PAIR WITH BABYDOLL CHARDONNAY	

<b>PORK BELLY (GF)</b>	<b>\$34.90</b>
slow cooked pork belly served with mash potatoes, broccolini, red wine jus & pineapple chutney PAIR WITH TAHBILK REISLING	

<b>PORK RIBS (FULL RACK)</b>	<b>\$37.90</b>
homemade marinated pork ribs served on bed of potato chips PAIR WITH MCPHERSON CABERNET MERLOT	

<b>KING HENRY LAMB SHANK (GF)</b>	<b>\$35.90</b>
from goldfields region, a slow cooked lamb shank with truffle infused potato mash, green beans and red wine jus & sweet potato crisps PAIR WITH DEBORTLI ORGANIC SHIRAZ	

<b>CHICKEN SCALLOPINI (GF)</b>	<b>\$30.00</b>
served over truffle infused potato mash & greens in a rich creamy mushroom sauce & sweet potato crisps PAIR WITH 3 TALES SAUV BLANC	

<b>CHICKEN PARMIGIANA 220GM</b>	<b>\$27.90</b>
chicken schnitzel topped with ham, mozzarella, napoletana sauce served with chips & salad PAIR WITH LITTLE CREATURES ROGERS' AMBER ALE	



## Risottos

<b>PUMPKIN, CORN &amp; SPINACH (V)(VO)</b>	<b>\$22.90</b>
sauteed with garlic, onion & parsley in a napolitana sauce	
<b>MUSHROOM &amp; ASPARAGUS (V)(VO)</b>	<b>\$23.90</b>
sauteed with garlic & onion in a creamy sauce with shaved parmesan	
<b>GARLIC PRAWNS &amp; MUSHROOM</b>	<b>\$26.90</b>
sauteed with garlic & onion in a creamy white wine sauce	
<b>CAPSICUM CHORIZO &amp; PRAWN</b>	<b>\$27.90</b>
sauteed with garlic & onion in a napoli sauce with shaved parmesan & rocket	
ADD CHICKEN, LAMB, CALAMARI OR CHORIZO	<b>\$6.00</b>

<b>Spanish Paella</b>		
<i>A classic spanish dish made with rice, saffron and safrito sauce cooked and served in one pan</i>		
<b>SEAFOOD</b>	<b>FOR 1 \$26.90</b>	<b>FOR 2 \$49.90</b>
mussels, scallops, prawns, squid, green peas & cherry tomatoes		
<b>CHORIZO &amp; CHICKEN</b>	<b>\$25.90</b>	<b>\$47.90</b>
corn, green peas & cherry tomatoes		
<b>VEGETARIAN (VO)</b>	<b>\$24.90</b>	<b>\$45.90</b>
capsicum, zucchini, mushroom, cherry tomatoes, green peas & corn		
ADD CHICKEN, LAMB, CALAMARI OR CHORIZO	<b>\$6.00</b>	<b>\$12.00</b>

