

Mains

DARLING DOWN 300gm RUMP	33.90
120 days grain fed and msa rated. Cooked to your liking served with chips and salad OR carrots, beetroot and seasonal greens.	
+ add (2) prawn twisters OR (4) calamari rings	6.00
SLOW COOKED 300gm RIB FILLET	39.90
Rib filled rubbed with Thyme, Rosemary and slow cooked for 8 hours, cooked to your liking served with chips and salad OR carrots, beetroot and seasonal greens	
REEF & BEEF	46.90
Slow cooked 300gm rib fillet cooked to your liking served on corn smashed chats, grilled peppers, broccolini, topped with creamy garlic prawns	
<i>CHOICE OF SAUCES: pepper, mushroom, red wine jus (GF) or garlic cream (GF)</i>	
CRISPY SKIN ATLANTIC SALMON (GF)	34.50
served with carrots, beetroot, seasonal greens and lemon beurre blanc	
GRILLED BARRAMUNDI (GF)	32.90
Served on herbed smash corn chat potatoes, roasted bell peppers, broccolini with dill beurre blanc	
PORK BELLY (GF)	34.90
slow cooked pork belly served with truffle-infused mash potatoes, broccolini, red wine jus and pineapple chutney	
PORK RIBS	39.50
homemade marinated pork ribs served with potato chips and coleslaw	
KING HENRY LAMB SHANK (GF)	36.90
from goldfields region, a slow cooked lamb shank with truffle-infused potato mash, green beans, with red wine jus and sweet potato crisps	
CHICKEN SCALOPINI (GF)	31.90
served over truffle-infused potato mash and greens in a rich, creamy mushroom sauce with sweet potato crisps	
CHICKEN PARMIGIANA 220GM	28.90
chicken schnitzel topped with ham, mozzarella, napoletana sauce served with chips and salad	

Sides

BOWL OF POTATO CHIPS	11.90
with tomato sauce or aioli	
CHUNKY POTATO WEDGES	12.90
with sour cream and sweet chilli sauce	
SWEET POTATO CHIPS	12.90
with balsamic glaze	
ITALIAN SIDE SALAD	8.00
with italian balsamic dressing	
SAUTEED VEGETABLES	8.50
carrot, broccolini, beans and chat potato roasted with rosemary and thyme	
CREAMY MASH POTATO	7.00

1.22% fee applies on EFT transactions.

(V) Vegetarian, (GF) Gluten Free. 100% Gluten Free not guaranteed. (VO) Vegan Option available
Please advise our staff of any allergies/dietary requirements.

Dietary & Food Allergies Disclaimer: Please note that all care is given when cooking for special dietary and food allergy requirements. Please be aware that we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, and other dairy products. Not all ingredients are listed on each dish.



Kid's Meals

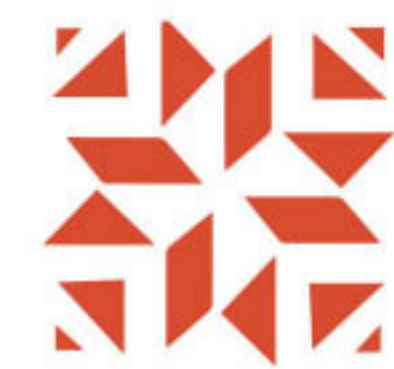
STRICTLY 12YRS & UNDER ONLY

FISH & CHIPS	13.90
with tomato sauce	
CHICKEN NUGGETS & CHIPS	13.50
with tomato sauce	
SPAGHETTI BOLOGNESE	13.50
in a homemade sauce	
HAM, CHEESE & PINEAPPLE PIZZA	13.90
with napoletana sauce	

Kid's Desserts

KIDS OREO CUP	7.00
FROG IN THE POND	6.50
KIDS ICE CREAM WITH TOPPING	6.50
* KID'S MEAL & DESSERT COMBO	19.00

* Menus may change on special occasions *



BARCELLA

Breakfast

THE BIG BREAKFAST	27.90
bacon, chorizo, pork and parsley chipolatas, herb tomato, hash browns, mushrooms and eggs cooked to your liking, with sourdough.	
+ add 100g slow cooked rib rillet with caramelised onion	9.00
FRITTER & SALMON STACK	23.00
homemade zucchini and corn fritters with spinach, sprout beans, poached eggs and hollandaise.	
BACON & EGGS	17.50
herb tomato, eggs cooked to your liking, and sourdough	
+ add hashbrowns or avocado	5.00
EGGS YOUR WAY	14.00
two eggs to your liking, served with sourdough toast and herb tomato	
EGGS BENEDICT	21.90
poached eggs and spinach on an English muffin, with hollandaise sauce, and your choice of bacon or mushrooms or ham.	
*with smoked salmon	+ 1.00
BEEF BENEDICT (GF)	26.90
mini beef patties with bacon, poached eggs, sprout beans, rocket, with chimichurri and hollandaise sauce.	
MYO OMELETTE (3 EGGS)	22.50
choose any 3 fillings: cheese, spinach, tomatoes, ham, mushrooms, bacon, peppers, jalapenos or onion, served with sourdough	
CORN & ZUCCHINI FRITTERS (V)	21.50
homemade corn and zucchini fritters with poached eggs, halloumi, fresh spinach, with tomato and beetroot relish.	
+ add bacon	6.00
BARCELLA SMASHED AVO (V)	20.50
smash avocado, sprout beans, cherry tomato, balsamic glaze, dukkha, on sourdough toast, served with feta.	
+ add eggs or bacon	6.00
THE BREAKFAST BURGER	15.90
seeded bun with grilled bacon, fried egg, tasty cheese, BBQ sauce, and a hashbrown	

Sweet Breakfast

BELGIAN WAFFLES	18.90
maple syrup, berry compote, ice cream and cream	
NUTELLA & OREO PANCAKES	21.50
fluffy pancakes, with berry compote, maple syrup, ice cream and cream	
CANADIAN PANCAKES	21.50
maple syrup, bacon, ice cream and cream	
NUTELLA & STRAWBERRY CREPES (GF)	21.90
gluten-free crepes served with nutella, strawberries, ice cream and cream	
BISCOFF, WHITE CHOCOLATE & STRAWBERRY CREPES	21.90
biscoff sauce, white chocolate and strawberries, ice-cream and cream	

Mediterranean Style

FLAMENCO EGGS (VO)	22.50
chorizo, baked beans, corn, chickpeas, peppers, oven baked in a paellera with eggs, served with sourdough	
MEDITERRANEAN BREAKY (V) (VO)	21.50
mushroom, pumpkin, spinach, peppers and cherry tomatoes, sautéed with sundried tomato and capsicum tapenade, on Turkish bread with poached eggs and fetta.	
SPANISH OMELETTE	23.90
three (3) eggs, chorizo, jalapenos, peppers, onion, served with sourdough.	
SPANISH CREPES (GF) (V)	21.90
with mushroom, peppers, scrambled egg, rocket, sundried tomato and capsicum tapenade	



Kid's Breaky

STRICTLY 12YRS & UNDER ONLY

BACON, EGG & TOAST	13.50
CANADIAN PANCAKE	12.50
maple syrup, bacon, ice cream and fresh, whipped cream	
BELGIAN WAFFLE	11.00
maple syrup and ice cream	
FAIRY PANCAKE	11.90
ice cream, maple syrup and fairy floss	
100's & 1000's WAFFLE	11.90
ice cream with maple syrup and candy sprinkles	

Extras

PER ITEM

EGG; TOMATO	3.00
SOURDOUGH; RAISIN TOAST; BABY SPINACH; HOLLANDAISE SAUCE	3.50
HAM; MUSHROOMS; BAKED BEANS	4.20
GF TOAST; HALOUMI; AVOCADO; CHIPOLATAS (2); HASH BROWNS (2)	5.00
BACON (2); CHORIZO; SMOKED SALMON	6.00

Breads to Start

GARLIC & CHEESE FLATBREAD TO SHARE (V) 15.50 MAKE IT GLUTEN FREE + 4.00
GARLIC & HERB BREAD 9.50
TRIO OF DIPS with turkish croutons and homemade dips 15.20

Tapas

SALT & PEPPER CALAMARI with tartare 14.20
ARANCINI BALLS (4) with beetroot and tomato chutney 13.90
PRAWN TWISTERS (4) with tartare and lemon 14.90
CRUMBED CHICKEN (4) with aioli and chimichurri 14.20
CIDER GLAZED CHORIZO (GF) 14.50



Barcella Towers

TO SHARE

TAPAS TOWER 39.90 mixed platter with olives, arancini, calamari, Spanish chorizo, smoked ham, roasted peppers, Turkish bread fingers and dip
SEAFOOD TOWER 44.90 3 fish bites, 3 tempura prawns, 5 crumbed squid rings, 3 crumbed natural scallops, 2 prawn twisters, and prawn vermicelli salad. Served with potato chips, homemade tartare, sweet chilli sauce and aioli.

Salads

CHICKPEA, PUMPKIN & BEETROOT (V)(VO)(GF) 20.50 mesclun leaves, house salad mix, with ginger and coriander dressing
VALENCIA GRILLED CHICKEN (GF) 21.50 avocado, olives, orange, mesclun leaves, house salad mix, almond flakes, with coriander and lime dressing
SALT & PAPRIKA CALAMARI 22.50 mesclun, house salad mix, lemon, with dill tartare dressing
MEDITERRANEAN LAMB (GF) 23.50 fetta, fire-roasted peppers, olives, house salad mix and mesclun, with Italian balsamic dressing
PRAWN & VERMICELLI (GF) 23.90 prawn, vermicelli, house salad mix and mesclun, tossed with lime and coriander dressing

Light Lunches SERVED WITH CHIPS

AVOCADO & HALOUMI WRAP (V) 17.90 with fire roasted peppers, rocket and sweet chilli sauce.
LAMB & TZATZIKI WRAP 19.90 with rocket, beetroot and onion.
CHICKEN & AVOCADO WRAP 18.90 with corn salsa, tomato, and coleslaw
CHICKEN & AVOCADO OPEN GRILL 17.50 on Turkish bread, topped with melted cheese and sweet chilli sauce.
BEER BATTERED FISH 19.90 wild caught Alaskan pollock served with a garden salad and tartare sauce.
CHICKEN SCHNITZEL 220GM 22.90 served with garden salad, chips and gravy
SEAFOOD BASKET 20.90 tempura fish fillet, crumbed prawn cutlets, crumbed squid rings, seafood bites, and crumbed natural scallops, dusted with lemon pepper seasoning. Served with potato chips and homemade tartare sauce.
REPLACE POTATO CHIPS WITH SWEET POTATO CHIPS + 3.00

Burgers SERVED WITH CHIPS

CHEF'S WAGYU, BACON & CHEESE 22.90 tomato, lettuce, chipotle bbq sauce, gherkin, jack cheese, potato chips, burger bun
MONSTER CHICKEN SCHNITZEL 20.90 coleslaw, tomato, sweet chilli aioli, burger bun
GRILLED HALLOUMI (V) 20.00 smashed avocado, gherkins, tomato, aioli, coleslaw, burger bun
MOROCCAN CHICKEN 21.90 smashed avocado, tomato, aioli, coleslaw, cheese, burger bun
STEAK SANDWICH 24.90 100 gm slow cooked rib fillet, lettuce, tomato, beetroot, caramelised onion, on turkish bread with BBQ sauce
MAKE IT GLUTEN FREE 3.50 REPLACE POTATO CHIPS WITH SWEET POTATO CHIPS 3.00



Pizzas 12"

HEARTY MEAT 23.90 slow cooked beef mince, pepperoni, Spanish chorizo, mozzarella cheese, rocket, napoletana sauce
SPANISH CHICKEN & CHORIZO 23.90 jalapenos, spanish onion, tomato, mozzarella, rocket, napoletana sauce
CHICKEN, MUSHROOM & BACON 24.90 with spanish onion, mozzarella cheese, rocket, bbq sauce
MEDITERRANEAN LAMB & FETTA 25.90 with spanish onion, olives, peppers, mozzarella cheese, tzatziki dip, rocket, napoletana sauce
VEGETARIAN DELIGHT (V) (VO) 22.50 mushroom, spanish onion, red capsicum, pineapple, mozzarella cheese, rocket, napoletana sauce
+ ADD HAM 4.00
+ ADD CHICKEN; LAMB; CALAMARI; CHORIZO 6.00
MAKE IT VEGAN 2.00
REPLACE WITH GLUTEN FREE PIZZA BASE 4.00

Risottos GLUTEN FREE

PUMPKIN, CORN & SPINACH (V) (VO) 23.90 sauteed with garlic, onion and parsley in a napolitana sauce
MUSHROOM & ASPARAGUS (V) (VO) 24.90 sauteed with garlic and onion in a creamy sauce with shaved parmesan
GARLIC PRAWNS & MUSHROOM 28.50 sauteed with garlic and onion in a creamy white wine sauce
CAPSICUM CHORIZO & PRAWN 28.90 sauteed with garlic and onion in a napoli sauce with shaved parmesan and rocket
+ ADD CHICKEN; LAMB; CALAMARI; CHORIZO 6.00

Classic Pastas

FETTUCINE CARBONARA 23.50 bacon, onion, garlic and shallots in a creamy sauce + add chicken; lamb; calamari; chorizo 6.00
GARLIC PRAWNS FETTUCINE 28.50 sauteed with garlic, onion and mushrooms in a creamy white wine sauce
BEEF LASAGNE 28.90 layers of bolognese, creamy bechamel and mozzarella, with chips and salad
CLASSIC BOLOGNESE 23.50 homemade tomato sauce and spaghetti
MEDITERRANEAN GNOCCHI (V) 23.90 on a napoletana sauce with sundried tomatoes, olives, zucchini and spinach
PESTO CHICKEN GNOCCHI 24.90 sauteed with garlic and onion in a creamy pesto sauce
SPAGHETTI SEAFOOD MARINARA 28.90 mussels, prawns, squid and scallops in a homemade tomato sauce
MAKE IT GLUTEN FREE (except lasagne & gnocchi - please check for vegan options) 4.00
+ ADD CHICKEN; LAMB; CALAMARI; CHORIZO 6.00



Spanish Paella GLUTEN FREE

a classic Spanish rice dish made with rice, saffron, vegetables, chicken, or seafood, cooked and served in one pan.

	FOR 1	FOR 2
SEAFOOD 28.90 mussels, scallops, prawns, squid, green peas and cherry tomatoes	28.90	52.90
CHORIZO & CHICKEN 27.90 chorizo, chicken, corn, green peas and cherry tomatoes	27.90	49.90
VEGETARIAN (VO) 26.90 capsicum, zucchini, mushroom, cherry tomatoes, green peas and corn	26.90	47.90
+ ADD CHICKEN; LAMB; CALAMARI; CHORIZO 6.00	6.00	12.00