

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, Rosemarry and slow cooked for 8 hours, cooked to your liking served with chips and salad OR carrots, beetroot and seasonal greens	
REEF & BEEF (I)	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) (I)	34.50
served with carrots, beetroot, seasonal greens and lemon beurre blanc	
GRILLED BARRAMUNDI (GF) (I)	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 (I)	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 occassions *
Seafood Origin- A = Australian, I = Imported, M = Mixed



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



Barcella Towers

TO SHARE

TAPAS TOWER	(I) 39.90
mixed platter with olives, arancini, calamari, Spanish chorizo, smoked ham, roasted peppers, Turkish bread fingers and dip	
SEAFOOD TOWER	(M) 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	(I) 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 & VERMICILLI	(GF) (I) 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	(I) 19.90
wild caught Alaskan pollock served with a garden salad and tartare sauce.	
CHICKEN SCHNITZEL	22.90
served with garden salad, chips and gravy	
SEAFOOD BASKET	(M) 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	(I) 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	(I) 28.50
sauteed with garlic and onion in a creamy white wine sauce	
CAPSICUM CHORIZO & PRAWN	(I) 28.90
sauteed with garlic and onion in a napoli sauce with shaved parmesan and rocket	
+ ADD CHICKEN; LAMB; CALAMARI; CHORIZO	6.00
(I)	

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	(I) 28.50
sauteed with garlic, onion and mushrooms in a creamy white wine sauce	
BEEF LASAGNE	28.90
layers of bolognaise, 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	(M) 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
(I)	



Spanish Paella

GLUTEN FREE

<i>a classic Spanish rice dish made with rice, saffron, vegetables, chicken, or seafood, cooked and served in one pan.</i>		
	FOR 1	FOR 2
SEAFOOD (M)	28.90	52.90
mussels, scallops, prawns, squid, green peas and cherry tomatoes		
CHORIZO & CHICKEN	27.90	49.90
chorizo, chicken, corn, green peas and cherry tomatoes		
VEGETARIAN (VO)	26.90	47.90
capsicum, zucchini, mushroom, cherry tomatoes, green peas and corn		
+ ADD CHICKEN; LAMB; (I) CALAMARI; CHORIZO	6.00	12.00