



Salads & Burgers

Chickpea, Pumpkin & beetroot salad (GF) (V) (VO)	22.50
Mixed leaves, carrots, bean sprouts, with ginger and coriander dressing	
Valencia Grilled Chicken (GF)	22.90
Avocado, olives, orange, onion, tomatoes, almond flakes with herb & lime dressing	
Salt & Pepper Calamari (I)	23.90
Mesclun, carrots, bean sprouts, tomatoes, cucumber, onion lemon & dill tartare dressing	
Mediterranean Lamb & Fetta (GF)	24.90
Fetta, fire roasted peppers, olives, house salad mix & mesclun with an italian balsamic dressing	
Prawn & Vermicelli salad (GF) (I)	25.90
Chilled prawns vermicelli, house salad mix mesclun tossed with lime and coriander dressing	
Chef's Wagyu & Bacon Cheeseburger	24.50
Tomato, lettuce, chipotle BBQ sauce, gherkin & jack cheese served with thick cut potato chips	
Monster Chicken Schnitzel Burger	23.50
Coleslaw, tomato, onion & chilli aioli served with thick cut potato chips	
Steak Sandwich	25.50
100 gm slow cooked rib fillet, lettuce, tomato, beetroot, caramelised onion, turkish bread & BBQ	
MAKE IT GLUTEN FREE	3.50
Replace with Sweet Potato Chips	3.00

Sides

BOWL OF POTATO CHIPS	11.90
With tomato sauce or aioli	
CHUNKY POTATO WEDGES	12.90
With sour cream & sweet chilli sauce	
SWEET POTATO CHIPS	12.90
ITALIAN SIDE SALAD	8.50
With Italian balsamic dressing	
SAUTEED VEGETABLES	9.50
Carrot, beetroot, broccolini, green beans, chat potato sauteed with herbs	
CREAMY MASH POTATO	7.00

Kids Menu

FISH & CHIPS (I)	13.90
With tomato sauce	
CHICKEN NUGGETS & CHIPS	13.50
With tomato sauce	
SPAGHETTI BOLOGNESE	13.50
In a homemade tomato sauce	
HAM, CHEESE & PINEAPPLE PIZZA	13.90
In a homemade tomato sauce	

Kids Desserts

KIDS OREO CUP	7.00
FROG IN THE POND	6.50
KIDS ICE CREAM WITH TOPPING	6.50
KIDS MEAL DEAL	19.00

(V) Vegetarian, (GF) Gluten free, 100% Gluten free not guaranteed (VO) Vegan Option Available
SEAFOOD ORIGIN (A) Australian, (I) Imported, (M) Mixed
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
Please advise our staff of any allergies/dietary requirements

Our menu may change on special occasions or due to product availability



BARCELLA

cafe bar dining



Breads to Start

GARLIC & CHEESE FLATBREAD TO SHARE (V)	16.50
MAKE IT GLUTEN FREE	4.50
GARLIC AND HERB BREAD	9.90
TRIO OF DIPS	16.50
Homemade dips with turkish croutons	

Tapas

SALT & PEPPER CALAMARI (I) – with tartare	15.50
ARANCINI BALLS (4) with beetroot and tomato chutney	14.90
PRAWN TWISTERS (I) (4) with tartare & lemon	15.90
CRUMBED CHICKEN (4) with coleslaw, chimichurri & aioli	15.50
CIDER GLAZED CHORIZO (GF)	15.50
SOFRITO CHICKEN WINGS (8)	13.90



Barcella platters

TO SHARE

TAPAS TOWER	42.90
Mixed platter with olives, arancini, calamari (I), spanish chorizo, smoked ham, roasted peppers, artichoke hearts, grilled halloumi, turkish fingers & dip	
SEAFOOD TOWER (M)	49.90
3 fish bites, 3 tempura prawns, 5 crumbed squid rings and 3 crumbed natural scallops, 2 prawn twisters & chilled prawns vermicelli salad served with potato chips, homemade tartare, sweet chilli and aioli	

Classic Pastas

FETTUCINE CARBONARA	23.90
Bacon, onion, garlic & shallots in a creamy sauce	
+ADD Chicken, Calamari (I), or Spanish Chorizo	6.00
GARLIC PRAWNS FETTUCINE (I)	28.90
Sauteed with garlic, onion & mushrooms in a creamy white wine sauce	
BEEF LASAGNE	29.50
Layers of bolognese, creamy bechamel & mozzarella served with chips & salad	
CLASSIC BOLOGNESE	24.50
Homemade sauce & spaghetti	
MEDITERRANEAN GNOCCHI (V)	24.90
On napoletana sauce with sundried tomatoes, olives, zucchini, capsicum & spinach	
PESTO CHICKEN GNOCCHI	25.90
Sauteed with onion and garlic in a creamy pesto sauce	
SPAGHETTI SEAFOOD MARINARA (M)	29.90
Mussels, prawns, squid & scallops in a homemade tomato sauce	
+ADD Chicken or Lamb, Calamari (I), or Chorizo	6.00
MAKE IT GLUTEN FREE	4.00
(Except lasagne & gnocchi) (please Check for Vegan Option)	

Risotto (GF)

PUMPKIN, CORN & SPINACH (V) (VO)	24.90
Sauteed with garlic, onion, herbs in a napolitana sauce	
MUSHROOM & ASPARAGUS (V) (VO)	25.90
Sauteed with garlic & onion in a creamy sauce with shaved parmesan	
GARLIC PRAWNS & MUSHROOM RISOTTO (I)	28.90
Sauteed with garlic & onion in a creamy sauce	
CAPSICUM CHORIZO & PRAWN RISOTTO (I)	29.50
Sauteed with garlic & onion in a creamy sauce with shaved parmesan & rocket	
+ADD Chicken or Lamb, Calamari (I), or Chorizo	6.00

Spanish Paella (GF)

Classic rice dish of Spain cooked with sofrito sauce (a sauce of sautéed tomatoes, onions, garlic, and peppers), saffron, vegetables, chicken and seafood cooked and baked in Paellera pan

	FOR 1	FOR 2
SEAFOOD (M)	29.90	53.90
Mussels, scallops, prawns, squid, corn, green peas & cherry tomatoes		
CHORIZO & CHICKEN	28.90	52.90
Chorizo, chicken, corn, green peas & cherry tomatoes		
VEGETARIAN (VO)	27.90	50.90
Capsicum, zucchini, mushroom, cherry tomatoes, green peas & corn		
+ADD Chicken or Lamb, Calamari(I), or Chorizo	6.00	12.00

Steak Section

Premium 100-Day Grain-Fed Prime Rib Steak
Our premium 100-day grain-fed prime rib steak is hand-cut to ensure exceptional quality and flavour. Available in two premium cuts: **Small –200g** **Regular –300g**

For the most tender and enjoyable dining experience, we recommend serving prime rib steak medium rare. All steaks served with chips & salad OR carrots, beetroot & seasonal greens OR coleslaw salad.

PRIME RIB FILLET STEAK

Regular 40.90
Tender & mouth-watering steak fillet

PRIME RIB & SOFRITO CHICKEN WINGS

Small 39.90, Regular 45.90
Tender steak & 4 sofrito chicken wings

PRIME RIB & BBQ PORK RIB

Small 39.90, Regular 46.90
Tender steak & BBQ half rack pork ribs

PRIME RIB & SPANISH CHORIZO& CALAMARI (I)

Small 40.90, Regular 46.90
Tender steak spanish chorizo & 2 calamari rings (I)

PRIME RIB & GARLIC PRAWNS (I)

Small 40.90, Regular 47.90
Tender steak & 4 garlic & herb prawns (I)

Bigger. Juicier. Better. Upgrade to a larger steak for only \$7 extra
STEAK SAUCES- pepper, mushroom, red wine jus (GF), OR garlic cream (GF)

Mains

DARLING DOWN 300GM RUMP	34.90
120 days grain fed & msa rated. Cooked to your liking served with chips & salad OR carrots, beetroot & seasonal greens OR coleslaw salad	
+ADD 2 Prawn twisters(I) or 4 Calamari rings (I)	6.00
REEF & BEEF	49.90
300g grain fed rib hand-cut and cooked to your liking served on corn smashed chats, grilled peppers, brocolini & topped with creamy garlic prawns (I)	
STEAK SAUCES- pepper, mushroom, red wine jus (GF) OR garlic cream (GF)	

BARCELLA MEGA MEAT TOWER (To Share 99.90)

Lamb & vermicelli salad, sofrito chicken wings (6), moroccan chicken fillet, smoky bbq ribs, spanish chorizo, 200g prime rib fillet, moroccan chat potatoes, garlic & herb bread with aioli, bbq, mushroom sauce with 2 house beers

CRISPY SKIN SALMON (GF) (I)	34.90
Served with carrots, beetroot, seasonal greens & dill beurre blanc	

GRILLED BARRAMUNDI (GF) (I)	32.90
Served on herbed smash corn chat potatoes, roasted bell peppers, broccolini & dill beurre blanc	

PORK BELLY (GF)	34.90
Slow cooked pork belly served with mash potatoes, broccolini, red wine jus & pineapple chutney	

PORK RIBS	40.90
Homemade marinated pork ribs served with chips & coleslaw	

SLOW COOKED KING HENRY LAMB SHANK (GF)	36.90
From goldfields region, with truffle infused potato mash, green beans and red wine jus & sweet potato crisps	

CHICKEN SCALLOPINI (GF)	31.90
Served over truffle infused potato mash & greens in a rich creamy mushroom sauce & sweet potato crisps	

CHICKEN PARMIGIANA 220GM	28.90
Chicken schnitzel topped with ham, mozzarella, napoletana sauce served with chips & salad	

