

# Breakfast - 7am to 2:00pm M-F

7am to 1.30pm S-S

# il Baretto



All breakfast dishes in this section are served with your choice of toasted multigrain or white sourdough unless otherwise specified.

## TOAST **V GFO** 7.0

Sourdough or fruit loaf served with butter and your choice of two spreads: Vegemite, Raspberry jam, Nutella or Peanut butter.

## EGGS ON TOAST **V** 12.9

Two eggs - cooked your way, (*Fried, Poached or Scrambled*) with house relish and rocket.  
(*Add extras - serving suggestion*)

## CHEESE & HERB OMELETTE 15.0

Cheddar cheese & fresh herbs combined to create your flavourful breakfast.  
(*Add any two other ingredients from the extras selection if you wish for \$ 5.0*)

## SMASHED AVOCADO **V GFO** 16.0

Sliced tomato, crumbled feta, toasted dukkha & finished with a balsamic glaze dressing  
(*Add poached egg 2.5 - serving suggestion*)

## BIG BREAKY **GFO DF** 24.5

Two eggs - cooked your way, with bacon, sausage, tomato, mushrooms, hash brown & baked beans

## SAVOURY MINCE ON TOAST **DF GFO** 16.0

Traditional slow cooked beef mince served on Sourdough toast of your choice with fried egg.

## DUKKAH EGGS **DFO V GFO** 21.5

Two poached eggs served on sourdough toast with rocket, grilled haloumi, roasted tomatoes, drizzle of pesto and a sprinkle dukkha.

### Surcharge of:

- 1.2% on ALL Credit Cards
- No Charge on Eftpos / Savings
- 1.95% on Amex & Diners Cards

## EXTRAS:

Extra egg - hash brown	2.5
Gluten free toast - extra toast	2.5
Spinach - tomato - feta cheese - baked beans	3.0
Avocado - mushrooms - haloumi	4.0
Bacon - sausage - smoked salmon	5.0

## BACON, EGG & CHEESE TOASTY **GFO** 8.0

Your choice of BBQ or Tomato sauce

## BLAT **DF** 14.5

Bacon, lettuce, avocado & tomato dressed with aioli on a toasted Turkish roll.

## BREAKY ROLL 14.5

Bacon, cheese, spinach, tomato jam & a fried egg served on a toasted roll.

## CANADIAN PANCAKES 19.5

Three light & fluffy pancakes served with crispy maple bacon, fresh berries & creamy vanilla ice cream.

## SWEET POTATO HASH **GF DF** 21.5

Crispy hash resting on spinach, with bacon, avocado, poached egg and hollandaise sauce.

## QUINOA & ZUCCHINI FRITTERS **GF** 18.5

Two gluten free fritters, served with a rocket salad, avocado, poached egg & a smear of sour cream.

## EGGS BENEDICT **VO DF GFO**

Two poached eggs topped with hollandaise, served on a toasted English muffin with fresh spinach and your choice of the following:

Virginian Ham	18.0
Bacon	18.0
Thyme Mushrooms	18.0
Smoked Salmon	20.0

# Lunch Menu - 11 am to 2:30pm M-F

11 am to 2pm S-S

# il Baretto



## PENNE AL POLLO 17.0

Penne cooked in a light creamy sauce with chicken, bacon and parmesan cheese.  
(Add mushrooms \$4)

## ORECCHIETTE AI BROCCOLINI VGO VO 17.0

Broccoli cooked in a sauce with pancetta, hint of chilli, garlic, pecorino cheese with extra virgin olive oil and fresh herbs.

## RISOTTO AL PESCE GF 21.0

Risotto scented with lemon and baby spinach, topped with a grilled flathead and herbed butter.

## RISOTTO AI FUNGHI GF V 18.0

Risotto with porcini, field mushrooms and camembert cheese. (Add Chicken \$4)

## GRILLED LAMB 21.0

Thyme & garlic grilled lamb rump resting on a middle eastern cous-cous salad, with spinach, toasted almonds and lemon dressing.

## CLASSIC FISH & CHIPS DF 18.0

Crunchy tempura battered flathead served with thick cut chips, a fresh garden salad finished with a slice of lemon & tartare sauce.

## GRILLED BARRAMUNDI GF DF 25.9

Barramundi fillet resting on rocket leaves with roasted fennel, dill, fried capers, purple sweet potato crisps and other goodies.

## TUSCAN CHICKEN SALAD 18.9

Freshly grilled chicken marinated in thyme, oregano resting on a salad with roasted peppers, bocconcini, S.D. tomatoes and a lemon dressing.

## ROASTED VEGETABLE SALAD V VGO 17.5

Seasonal vegetables combined with quinoa, pickled red onion and crumbled feta cheese.

## 9" GOURMET PIZZAS

### MARGHERITA V 13.0

Fresh herbs, mozzarella cheese & tomato sauce

### AMERICANA 15.0

Salami, mozzarella cheese & a rich tomato sauce

### AUSSIE 15.0

Virginian ham, fresh pineapple, mozzarella cheese & a flavoursome pizza sauce

### MEDITERRANEAN V 16.0

Roasted vegetables, basil pesto & feta cheese

### PROSCIUTTO 17.0

Roasted pumpkin, caramelized onion, bocconcini cheese, fresh rocket & prosciutto

### BBQ CHICKEN 17.0

Tender chicken pieces, bacon, mozzarella cheese, caramelized onion & a smokey bbq sauce

## BURGERS – All served with chips.

### BEEF BURGER 21.5

House-made beef patty with lettuce, tomato, beetroot, crispy bacon, caramelised onion & cheese

### CHICKEN & AVOCADO BURGER GFO 20.0

Herb mayo, grilled chicken, lettuce, tomato, crispy bacon, cheese & fresh avocado

### VEGGIE BURGER VGO GFO 18.5

House made lentil and sweet potato patty with relish, minted yoghurt, rocket & roasted peppers.

## SIDES

Chips with tomato sauce 7.0

Wedges with 9.0

sweet chilli & sour cream.

# Beverage Menu

# il Baretto



## HOT DRINKS

	Cup	Mug
Espresso Liscio	4.0	
Long Black	4.0	5.0
Hot Chocolate/Mocha	4.0	5.0
Latte/Cappuccino/Flat White	4.0	5.0
Piccolo	3.5	
Macchiato - short / long	4.0	4.5
Chai Latte	4.0	5.0
Babycino	2.0	

## HERBAL INFUSION TEA

	Pot
Mint & ginger/ginger, honey & lemon	5.0

## LOOSE LEAF TEA - English breakfast,

earl grey, peppermint, or green tea 4.5

## EXTRAS

Almond/soy/lactose free milk, decaf, vanilla/caramel syrup, extra coffee shot 0.5

## COLD DRINKS- Blended

	Sml	Lrg
Milkshakes (flavouring & milk)	5.0	6.0
Frappés	6.5	7.5
<i>(Frappés are blended with flavouring, milk, ice cream &amp; topped with cream)</i>		
<i>Chocolate, vanilla, strawberry, coffee, caramel, or banana</i>		

## ICED DRINKS

	Sml	Lrg
Iced Long Black / Iced Latte <i>(coffee, ice &amp; water/milk)</i>	5.0	6.0
Iced Chai / Iced Mocha <i>(coffee or chai, ice &amp; milk)</i>	5.0	6.0
Iced Coffee / Iced Mocha <i>(coffee, milk, chocolate &amp; ice-cream topped with whipped cream)</i>	6.5	7.5
Italian Iced Coffee	5.0	
<i>(STRONG! 3 shots of coffee &amp; your choice of caramel or vanilla syrup shaken &amp; served with ice)</i>		
Affogato Liscio <i>(double espresso with ice cream)</i>	8.0	
Affogato Corretto <i>(double espresso, liqueur &amp; ice cream)</i>	12	

## FRESH JUICES

	Sml 7.0	Lrg 8.0
Fruit Cocktail <i>Strawberries, watermelon, pineapple, orange, apple</i>		
Vitamin C <i>Orange, watermelon, grapefruit</i>		
Green Addiction <i>Cucumber, mint, apple, spinach, celery</i>		
Detox <i>Carrot, celery, apple, ginger</i>		
Pine Fresh <i>Pineapple, apple, mint</i>		
M.Y.O. (Large only)		

## SMOOTHIES

	Sml 8.0	Lrg 9.0
Breaky to Go <i>Banana, muesli, blueberries, frozen yoghurt, skim milk</i>		
Berry Blast <i>Mixed berries, apple juice, frozen yoghurt</i>		
Choco Fresh <i>Mint, chocolate, frozen yoghurt, skim milk</i>		
Mango Smoothie <i>Mango, yoghurt, skim milk</i>		
Banana Smoothie <i>Banana, yoghurt, skim milk</i>		
Add Protein Powder	3.0	

## PROTEIN SHAKES

	Lrg
Banana, strawberry, chocolate vanilla, caramel	8.0
Pre-work out	10
<i>Banana, oats, flax seeds, whey protein, coconut water.</i>	
Post-work out	10
<i>Green juice &amp; protein powder</i>	

## BOTTLED DRINKS

Water Bottle	3.0
Mineral water & Assorted Drinks	4.5
<i>(Coke, coke zero, lemonade, soda water, lemon lime bitters, dry ginger ale, tonic water)</i>	
Assorted Juices - 350ml (orange)	4.5
250ml	4.0
<i>(orange, apple, pineapple, apple &amp; blackcurrant)</i>	

# Beverage Menu

# il Baretto



## ON TAP

House Pale Ale / Lager 10.5  
 Second Tap 9

## BOTTLED BEERS

Moretti - Lager 9  
 Mountain Goat - Hightail Ale 9  
 Little Creatures - Pale Ale 9.5  
 Sapporo - Premium Lager 9.5  
 Coopers - Light 8.5  
 James Squire - Orchid Crush Apple Cider 9.5

## WINES

		<i>Gls</i>	<i>Btl</i>
821 South - Sauvignon Blanc	<b>NZ</b>	9	35
Elephant - Chardonnay	<b>SA</b>	9.5	37
Tread Softly - Pinot Grigio	<b>SA</b>	10	42
Elephant - Pinot Noir	<b>SA</b>	10	42
Brockenhack Tru-Su - Rose	<b>SA</b>	9.5	37
Wolf Blass - Cab Sauv	<b>SA</b>	9	35

## WINES *by the Bottle*

Cavalier D'Ore - Pinot Grigio	<b>IT</b>	42
Church Block - Cab-Sauv-Mer-Shir	<b>SA</b>	45
Alamos - Malbec	<b>AR</b>	49
La Gioiosa Prosecco 200ml	<b>IT</b>	10.5

## SPIRITS

### RUM - VODKA - GIN

Bacardi - White Rum 9  
 Havana Club - Dark Rum 9  
 Gordons Gin 9  
 42 Below Vodka 9

### WHISKEY & BOURBON

Jack Daniels 9  
 Gentleman Jack 12  
 Jim Beam - White Label 9  
 Jim Beam - Devils Cut 10

### SCOTCH & SINGLE MALT

Johnny Walker - Red Label 9  
 Johnny Walker - D'Black Label 10  
 Glenmorangie - Single Malt (12yr) 15

## LIQUEURS 9.5

*Kahlua, Baileys, Frangelico, Campari,  
 Aperol, Cointreau, Disaronno, Limoncello,  
 Grappa Francoli, Grappa Nonino.*

## COCKTAILS

### FROZEN STRAWBERRY DAQUIRI \$ 18-

White rum, strawberry  
 liqueur, lime juice,  
 strawberries, sugar syrup

### COSMOPOLITAN \$ 17-

Vodka, cointreau, lime  
 juice, cranberry juice & a  
 hint of orange

### BANANA BOAT COLADA \$ 18-

Rum, banana liqueur coconut cream,  
 pineapple juice

### IL BARETTO SLAMMER \$ 19-

Scotch whiskey, amaretto liqueur, gin,  
 orange & cranberry juice.

### ESPRESSO MARTINI \$ 18-

Kahlua, vodka and a fresh espresso shot

### MARGARITA \$ 16-

Tequila, cointreau, lime juice, sugar syrup

### MOJITO \$ 17-

White rum, fresh lime, mint, sugar  
 syrup, soda water

### BLUE LAGOON \$ 16-

Blue curacao, malibu, lemonade  
 pineapple juice

## MOCKTAILS

### FLAMINGO \$ 11

*Cranberry juice, lemonade,  
 pineapple juice*

