

Cottesloe Beach is synonymous with sun, fun and surf. It is the home of early morning exercise and leisurely late lunches. It is an icon for both its locale and its lifestyle.

The site Barchetta now stands on, has been serving refreshments to the locals and tourists for almost 50 years. First as a kiosk where children could get icecreams and beach-goers cold drinks and snacks. It then evolved into the North Cott Café and was “the” place for breaky by the beach. It became Barchetta in 2002 and now has a flourishing food, wine and coffee trade lasting from dawn until dusk. The philosophy is fresh food, served simply with a Mediterranean theme, where everyone is welcome to come dressed in bathers straight from the beach or in their finest attire.

Owners Steve and Sally Simpson, and their committed crew pride themselves in sourcing the best produce available, local and free-range where possible, giving friendly efficient service, and providing the best view in town.

Barchetta Facts

Please advise your wait staff of any allergies or special dietary requirements you may have and we will gladly do our best to accommodate these.

We are unable to split bills.

Breakfast served until 11am

Muffins \$5.00

Scone \$6.00

served with jam and cream

Toast \$7.00

ciabatta, sourdough, 7 seeds or gluten free
with your choice of preserves from the condiments table

Barretts Fruit Loaf \$10.00

dense and packed with dried fruit and nuts

Bircher Muesli \$15.00

poached spiced nectarines, almonds, yoghurt and blueberries

Free-range Eggs on Toast \$14.50

poached, scrambled or fried with roasted roma tomato and spinach

add bacon or mushrooms \$17.00

Something Simple \$15.00

vine ripened tomato, avocado on toasted grain bagel, lemon infused olive oil

add danish feta \$18.00

add poached eggs \$18.50

Ricotta Pancakes

with banana, salted caramel, almond brittle and double cream **\$19.00**

with bacon and maple syrup **\$21.50**

Toasted Rye Bagel \$24.00

smoked salmon, lemon and herb goats cheese, rocket, cucumber
and a sun-dried tomato dressing

Continental Breakfast Board \$21.00

warm croissant with preserves, house-made granola, yoghurt and poached fruit

Breakfast served until 11am

Zucchini, Pea and Mint Fritters \$24.00

grilled prosciutto, with beetroot and mustard relish, rocket and a fried egg

Hummus Eggs \$19.00

ciabatta toast, smoked hummus, danish feta, rocket, poached eggs, dukkah and truffle oil

Bubble and Squeak Potato Cake \$24.00

with peperonata, aioli, smoked salmon, rocket and a poached egg

Barchetta Classic \$24.00

poached eggs, mushroom, tomato and bacon served on ciabatta toast with hollandaise and pesto
veg option \$20.00

Eggs Benedict

poached eggs with hollandaise served on ciabatta
with Spinach \$18.00
with Ham \$20.00
with Smoked Salmon \$26.00

Crab Omelette \$26.00

with chorizo, spring onion, green chilli, pecorino, rocket, crème fraiche and toasted ciabatta

Big Boaties Breakfast \$25.00

free-range eggs (poached, scrambled or fried), bacon, pork and fennel sausage, hash browns, roasted roma tomato, baby spinach, roasted garlic and sage field mushroom served with sourdough toast

Big Boaties Vego \$24.00

free-range eggs (poached, scrambled or fried), zucchini, pea and mint fritter, roasted garlic and sage field mushroom, roasted roma tomato, house made baked beans, hash browns, baby spinach served with sourdough toast

Bread, Appetizers and Tapas

Peppered Cashew Nuts g/f \$9.00

House Olives g/f \$8.00

Bread, Oil and Dukkah \$10.00

warm bread served with EVOO, balsamic reduction and house made dukkah

Tomato Bruschetta \$18.00

served on ciabatta with sundried tomato pesto, danish feta, roquette and white anchovies

Cauliflower, Smoked Cheddar and Cumin Fritters \$16.00

with sumac yoghurt g/f

Spiced Smoked Pulled Pork Pastilla \$16.00

with a truffle and cauliflower puree

Duck Liver Parfait \$19.00

with sherry orange marmalade glaze and toasted baguette

Tasting Plate \$29.00

4 chef treats

Lemon Peppered Calamari \$23.00

served with smoked paprika aioli

Pickled Braised Local Octopus \$24.00

with a corn and pepper coriander salsa g/f

Sautéed Local Gamberi \$24.00

prawn cutlets with pedro xemenis, garlic and toast

Lunch Menu served 12.00pm - 5.00pm

Beef Burger \$26.00

with provolone, zucchini pickle, and sugo
served in a roll with rosemary salted chips

Wiener Schnitzel \$36.00

German 300g veal schnitzel, served with
spaetzle, gravy and leaf salad

Quesadilla \$16.00

toasted tortilla filled with roast pumpkin,
spinach, feta and pepitas

Local Marinated Sardines on Toasted Ciabatta \$26.00

with a chilli, lime, coriander and tomato salsa

Grilled, Roasted, Braised

Whiting Fillets \$38.00

pecorino panko crumbed fillets with rosemary salted chips, roquette, pear and parmesan salad and dill aioli

Market Fish \$MP

ask our wait staff how our fish of the day is served

Crispy Skin Pork Belly \$38.00

served with a crushed potato, orange, sage and butterbean mash, broccolini and a sautéed plum, chilli and lime glaze **g/f**

300g Scotch Fillet \$42.00

served with duck fat potatoes, pea puree, polenta onion rings and jus **g/f**

Spiced Lamb Cutlets \$38.00

fried spiced lamb cutlet served with a warm freekeh, honey, mint, caraway and raisin salad and a pomegranate molasses yoghurt

Crispy Skin Barramundi \$42.00

served with a warm barley, flaked salmon, fennel seed, orange and maple pepita salad, cauliflower puree and asparagus, lemon oil and pomegranate **g/f**

Sides

Duck fat potatoes \$10.00

Steamed seasonal vegetables \$14.00

Rosemary salted chips \$ 10.00

Roquette, pear, parmesan salad with lemon dressing **g/f** \$12.00

Pasta and Gnocchi

Risotto \$32.00

with roasted pumpkin, silver beet, chevre, sage and lemon thyme **g/f**

Sauteed Ricotta Gnocchi \$36.00

with beef daube and shaved parmesan

Crab Spaghettoni \$38.00

crab, rouille, cherry tomatoes, chilli, lime, coriander and york lemon oil

Pappardelle \$36.00

with braised tarragon rabbit, mushroom and pecorino

Salads

Panzanella Salad \$23.00

baby leaves, Spanish onion, olives, capers, basil torn toast, green beans, white anchovies, peppers, citrus dressing and balsamic glaze

with grilled chicken \$28.00

with smoked salmon \$29.00

Poached Chicken Salad \$26.00

celery, camembert, apple, walnut, swiss chard, radicchio and parmesan aioli **g/f**

Beetroot, Orange and Dill Cured Gravlax Salmon Salad \$26.00

with swiss chard, freshly sliced peach, fried capers and york lemon oil. **g/f**

Roasted Haloumi Salad \$25.00

with a spiced grain, lentil, chickpea, coriander, spinach and pomegranate salad

Wood-Fired Oven Pizza

Garlic Pizza Bread \$12.00

Bianca \$14.00

garlic oil and mozzarella

Margherita \$19.00

tomato, bocconcini, mozzarella and basil

add rocket and prosciutto \$26.00

Wild Mushroom \$26.00

provolone, thyme, and truffle oil

Italian \$26.00

chorizo, spec, cacciatore and feta

Marinara \$29.00

squid, fish, prawns, capers, cherry tomato, red onion, mozzarella and basil

Puttanesca \$26.00

white anchovies, chilli, red onion, semi dried tomatoes, olives, capers, basil and mozzarella

Braised Duck \$26.00

oyster mushroom, mozzarella, almonds and honey

Pulled Lamb \$28.00

babaganoush, red onion, feta and parsley.

Pork Belly \$26.00

honey, saffron, kumara, harissa, chickpea and coriander.

Chicken \$26.00

mushrooms, a basil pesto cream and parmesan.

Desserts and Cheeses

Chai Latte Pana Cotta \$15.00
with a crumble and seed biscotti.

Tiramisu and Double Cream \$15.00

Dark Belgium Chocolate Parfait \$18.00
with a muscat liqueur plum compote

Affogatto \$14.00
with vanilla ice cream and amaretto liqueur

Cheese Selection \$12.00
served with nuts and fresh fruit, choose from 3 cheeses

Liqueur Coffee \$14.00
Add your choice of liqueur from our selection

Selection of Cakes
please see the fridge for our daily selection

Drinks

Coffee

cappuccino, flat white, latte, long black, double espresso, chai latte **\$4.20**

mocha, hot chocolate, affogato, vienna, long macchiato **\$4.75**

espresso, short macchiato **\$3.75** babycino **\$2.50** Prana Chai Soy Latte **\$5.25**

Extras

soy milk **\$0.50** almond milk **\$0.50** extra shot **\$1.00**

syrups: caramel, hazelnut, vanilla **\$1.00** mug **\$1.00**

Loose Leaf Teas **\$4.75**

english breakfast, earl grey, russian caravan, green,
jasmine, peppermint, chamomile, lemon grass, rooibos, chai

Shakes **\$6.50**

chocolate, strawberry, banana, vanilla, caramel, spearmint, salted caramel,
chocolate & peanut butter

Smoothies **\$7.50** ice cream, soy or almond milk 50c extra

banana, mixed berry or mango banana

Iced Drinks **\$6.50**

coffee, chocolate or mocha served with ice cream, cream or both

Emma & Toms Organic Sparkling Fruit drinks **\$7.50**

cloudy apple, ginger beer, lemon, raspberry

Fresh Juices (250ml) **\$7.50**

veggie boost - beetroot, carrot, orange and spirulina

pink passion - watermelon, strawberry and apple

zinger - carrot, orange, turmeric, lemon and apple

green machine - kale, banana and apple

single squeeze - your choice of either orange or apple

Drinks

Cold Drinks

san benedetto still water (1l) **\$10.00** san benedetto sparkling water (1l) **\$10.00**

mount franklin water **\$4.00**

coke, diet coke, coke zero, sprite **\$5.00**

tomato juice **\$5.00** add tabasco/worcestershire sauce **\$1.00**

lemon, lime and bitters **\$6.00**

iced tea **\$5.00**

lime and soda **\$5.50**

Emma and Toms Life Juice \$7.50

karmarama, green power, and radical action

Please ask to see the wine list

Glossary

Provolone: italian cheese with firm texture similar to mozzarella

Pecorino: hard salty cheese made from sheep's milk

EVOO: extra virgin olive oil

Chevre: goats cheese

Harrissa: north african spice paste

Spaetzle: traditional german soft egg noodle

Freekeh: roasted green wheat

Roquette: peppery green salad leaves

Peperonata: capsicum, garlic, tomato and red onion in a red wine vinegar

Pastilla: thin, crepe-like pastry

Gamber: prawns

Pepita: pumpkin seeds

Daube: french beef stew

Rouille: capsicum, chilli and lime salsa

Babaganoush: eggplant dip