

# Barbuto

RESTAURANT

## Small Plates

<b>Olives</b> —Marinated green olives .....	95
<b>Grilled spicy chorizo</b> — w/ blistered Piparra peppers & cider caramel .....	10
<b>Haloumi</b> - grilled haloumi, watermelon salsa & mint .....	11.5
<b>Poppers</b> - fried jalapenos w/ cheese & aioli .....	10.5
<b>Garlic bread</b> — roasted garlic & brown butter .....	10.5
<b>Tomato bruschetta</b> —Roast truss tomato, fetta & basil.....	13.5
<b>Goats cheese bruschetta</b> - pear, toasted walnuts & honey .....	12.5
<b>Smoked salmon bruschetta</b> - dill crème fraiche, Fresh capers & onion 14	
<b>sourdough roll</b> w/ house made cultured butter.....	4

Warm

## Entrees

<b>Oysters</b> w/ rice wine vinegar & shallot dressing.....	3.8ea
<b>Fried calamari</b> w/spring onion, chilli, aioli & chilli salt .....	16.5
<b>Spicy Chicken wings</b> w/chilli sauce.....	14.5
<b>Kinkawooka mussels</b> — Steamed in a white wine, garlic & cream sauce. Served w/ flat bread.....	17.5
<b>Prosciutto</b> — w/ Manchego & local leaves .....	17.5
<b>Baked camembert</b> — honey & crisp bagel w/ tomato/chilli jam .....	19.5
<b>Prawn Bucket</b> — whole cooked tiger prawns w/ cocktail sauce ...	18.5

## Salads

<b>Caesar salad</b> — Baby gem lettuce, dressing, boiled egg, shaved parmesan, croutons, crisp bacon .....	16.5
w/ white anchovies .....	18.5
w/ chicken .....	20
w/ chilled prawns.....	23
<b>Prosciutto salad</b> (not vego)— rocket, pine nuts, parmesan, pumpkin & balsamic .....	17.5
<b>Heirloom Tomato salad</b> — Buffalo mozzarella cheese, charred organic bread & olive oil .....	22
w/ Prosciutto .....	25

## Light Meals

<b>Fish &amp; chips</b> - w/ tartar sauce.....	21
<b>Barbuto beef burger</b> — pickle, red onion, lettuce, house made tomato relish & fries .....	18.5
<b>Burger extra's</b> beef patty +4, jalapeno +1.5, cheddar +2 blue cheese +3, bacon +3, maple syrup +1.5	
<b>Steak sandwich</b> — cheese, onion jam, aioli, ketchup, rocket & chips .....	18.5
<b>Pork sandwich</b> — BBQ'd pulled pork (slightly spicy) pickled apple & fennel, sauce & side chips .....	22.5
<b>Chicken Burger</b> — Fried chicken w/ slaw, hot wing sauce & jalapeno popper .....	21.5
<b>Fried Chicken</b> — Free-range boneless breast, dusted in spices & deep fried. Served w/ cornslaw, chilli sauce & fries.....	26

## Pastas

<b>Spaghetti Napolitana</b> — house made egg pasta w/ tomato, pesto & parmesan .....	22
<b>Gnocchi</b> — house made ricotta gnocchi w/ pumpkin, baby spinach, ricotta, soaked sultanas, pine nuts, parmesan & lemon .....	26
<b>Wild Mushroom Pasta</b> — house made spaghetti w/ cream of wild mushrooms, finished with truffle oil & parmesan.....	28
<b>Prawn pasta</b> (contains nuts)— house made tagliatelle w/ chili, garlic, herbs, tomato butter, white wine, lemon & pangrattato .....	29.5

## Fish and Crustaceans

<b>Barramundi</b> - w/ chorizo, calamari, chickpea, salsa verde.....	30
<b>Ora king Salmon</b> — Crisp skin, fennel & Zucchini citrus salad, flying fish roe, 29	
<b>Crackling Spanish Mackerel</b> — w/ potato salad, tomato ceviche & mustard sauce .....	32
<b>King Prawns</b> — Baked Queensland King prawns (5ea) in tomato butter, chilli, w/ fennel/ zucchini salad & grilled organic bread (cont. nuts) .....	36.5

## Side Orders

<b>Brocolini</b> — w/ garlic oil, chilli & pangrattato .....	9.5
<b>Grilled Corn</b> - w/ chilli, aioli & parmesan .....	10.5
<b>Shoe-string Chips</b> — deep fried shoestring chips .....	7.5
<b>Rocket Salad</b> — w/ parmesan, balsamic & pear .....	8.5
<b>Vine tomato</b> - w/ red onion & vin cotto .....	7.5
<b>Baked potato</b> — w/ garlic cream cheese .....	5
<b>Diamond cut fries</b> — w/ smoked chilli salt .....	9.5

## Grill

<b>Rump 200gm</b> Rangers valley brand, marble score 5+, grain fed for 500 days	27.5
<b>Kangaroo 220gm</b> — Paroo brand, Australia's only premium quality graded kangaroo meat brand.	29
<b>T-bone 400gm</b> — A great combination of eye fillet & sirloin .....	35
<b>Sirloin 250gm</b> — Marble score 2+, Pasture fed Angus beef .....	32
<b>Scotch fillet 350gm</b> — Marble score 2+ Grain fed, .....	36
<b>Eye fillet 250gm</b> - Succulent, tender, mild flavoured & pasture fed	39
<b>Wagyu Porterhouse 250gm</b> — F1 steer, marble score 5+, grain fed for 500 days	52

All grill items come with a side of cornslaw salad & your choice of:

Baked potato w/ garlic cream cheese  
Shoestring chips

### Additional small sides:

Grilled Corn w/ aioli, parmesan & chilli (add \$4.5)
Tomato w/ red onion, basil & vin cotto (add \$4)
Rocket pear & parmesan salad (add \$4)
Diamond cut fries (add \$4)
Brocolini, garlic, chilli & pangrattato (add \$4.5)

### Sauce: (All \$3 extra)

<b>Mustard relish</b> — house made mix of mustards & pickles
<b>Creamy Pepper sauce</b> — Green pepper, jus & cream
<b>Mushroom sauce</b> — mushrooms, jus & cream
Argentinian sauce w/ herbs & oil
<b>Comeback sauce</b> — chilli, mayo and spice mixture

Chimmichurri—

## Ribs & Combo's

(All ribs are marinated, slow-cooked then grilled w/ sticky BBQ basting)

<b>Ribs: Pork or Beef</b> — 650g...43 or 1kg.. .....	59
<b>Ribs &amp; chicken</b> - ½ rack pork ribs w/ fried chicken.....	59
<b>Scotch &amp; chicken</b> — 350gm scotch w/ fried chicken.....	53
<b>Surf &amp; turf</b> — 250gm eye fillet & 3 lrg king prawns.....	55
<b>Ribs &amp; sirloin</b> - ½ rack pork ribs w/ 250gm sirloin .....	59
<b>Ribs &amp; fillet</b> — ½ rack pork ribs w/ 250gm eye fillet .....	68

