

## Entrees

<b>Sourdough roll</b> w/ house made butter	5
<b>Mixed marinated olives</b>	10
<b>Garlic bread</b>	13
roasted garlic and brown butter	
<b>Tomato bruschetta</b>	14
roasted truss tomato, feta & basil	
<b>Poppers</b>	13
fried jalapenos with cheese and aioli	
<b>Mushroom and goats cheese tower</b>	17
Grilled vegetables tower topped with goat cheese and pesto	
<b>Baked Camembert Cheese</b>	21
Baked camembert cheese with fennel seed, almond and sesame seed	
Crumb served with tomato chilli jam and honey	
<b>Haloumi</b>	15
w/ cherry tomato, mint, red onion & a honey balsamic reduction	
<b>Chorizo</b>	14
blistered piparra peppers & cider caramel	
<b>Chicken Wings</b>	15
fried spicy chicken wings with chilli sauce	
<b>Fried Calamari</b>	19
with spring onion, chilli, aioli & chilli salt	

## Salads & Sides

<b>Caesar Salad</b> baby gem lettuce, dressing, boiled egg, shaved parmesan, croutons, crisp bacon	18
w/ white anchovies	21
w/ chicken	23
<b>Mix Leave Salad</b> Mesculin lettuce , rocket, cherry tomatoes, kalamata olives, feta, pepitas, house dressing	10/19
<b>Sides (small/large)</b>	
<b>Caprese Side Salad</b> Buffalo mozzarella, tomato and basil dressed with extra virgin olive oil	12/19
<b>Fennel and Orange Salad</b> with feta, rocket, cos and orange vinaigrette	9/13
<b>Broccolini</b> – w/ garlic oil, chilli & pangrattato	9/13
<b>Grilled corn</b> - w/ chilli, aioli & parmesan	6/11
<b>Shoe-string fries</b> – deep fried shoestring chips- the best in town	6/10
<b>Crispy chat potatoes</b> - with thyme and all-spice salt	7/11

## Mains

<b>Fried Chicken</b>	28
free range boneless breast dusted in secret spices & deep fried, w/cornslaw, hot sauce and fries	
<b>Gnocchi</b>	26
House made ricotta gnocchi, roasted pumpkin, burnt sage butter, baby spinach toasted pinenuts, sultanas and parmesan cheese	
<b>Rigatoni al Ragù</b>	30
Tube shaped pasta with braised wagyu beef brisket and parmesan cheese	
<b>Pasta Putanesca</b>	25
Mediterranean tomato sauce, w/ anchovies, garlic, chilli, artichokes & olives	
<b>Prawn Pasta</b>	29
house made tagliatelle w/chilli, garlic, herbs, tomato butter, white wine, lemon & pangrattato	

## Grill

All grill items (except rib-eye) served with a side of cornslaw salad & your choice of baked potato w/ garlic cream cheese or shoestring fries.

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

<b>Pork or Beef Ribs</b>	Half 45 full 59
<b>Ribs &amp; Chicken</b> ½ rack pork ribs w/ fried chicken	59

### Sauces:

<b>Comeback sauce</b> — chilli, mayo & spice mixture	3
<b>Chimmichurri</b> – Argentinian condiment with herbs and olive oil	3
<b>Creamy Pepper Sauce</b> – Green pepper, jus & cream	4
<b>Mushroom Sauce</b> – mushrooms, jus & cream	4
<b>Garlic and Herb Butter</b>	2
<b>Red Wine Jus</b>	5

## Burgers

<b>Steak Sandwich</b>	27
Scotch steak served with caramelised onions, tomato, rocket, aioli and chips.	
<b>Chicken Burger</b>	25
Grilled or fried Chicken breast, cornslaw, comeback sauce and a jalapeno popper w/shoe string fries	
<b>Cheese Burger</b>	23
Barbuto house beef burger, with bacon, Jack cheese, lettuce, onion, tomato, pickles & Barbuto burger sauce	

## Kids Menu

<b>Kids Pasta</b> – Spaghetti in tomato sauce w/grated parmesan	13
<b>Fish &amp; Chips</b> – with tomato sauce and salad .....	13
<b>Kids Chicken</b> – grilled chicken breast w/chips & salad.	13
<b>Kids Steak</b> – grilled scotch fillet steak w/chips and salad	15
<b>Kids Hot Dog</b> – Brioche bun with 2 sausages w/chips & sauce	11

## Happy Hour in store

\$5 House Wines

\$6 Beers

\$12 All Cocktails

Mon – Thurs : 5-6pm

Fri – Sun : 3 – 5pm

## Kids Eat Free in store\*

Mon – Thurs : 12pm– 6:30pm

Fri : 12pm – 6:30pm (table vacated at 6:30)

Kids under 12. One free meal per one adult main meal.