



BECCARIA

BAR + RESTAURANT 



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SMALL EATS

Western Australian oysters with lemon wedge **4 ea**
(GF)

Beer battered chips with garlic aioli **7**

Buffalo mozzarella bruschetta ciabatta, vine ripened tomato, pesto and olive tapenade **12 (V)**

Spiced potato stuffed flat bread served with mint yoghurt **9 (V)**

Salt and pepper squid with rocket, lemon and Romanesco mayo **18 (GF)**

Kangaroo carpaccio with outback dukkha, crispy kale, wasabi mayo, truffle yolk and garlic crouton **18**

Linley Valley pork bites tossed in smokey BBQ sauce with walnut praline, apple slaw and chives **19 (GF)**

Crispy prawns served with citrus fennel slaw and avocado mayo **20**

PASTA

Duck and mushroom cappelletti with baby spinach, cherry tomato and pecorino **18**

Cavatelli with vine tomato, baby spinach, basil pesto and olive oil **18 (V)**

Orecchiette with portabella mushroom, smoked bacon, porcini cream, flat leaf parsley and parmesan **28**

COMFORT FOOD

Black Angus beef rump garden salad, beer batter chips with jus **35**

Butter chicken basmati rice, roti bread and pappadum **28**

Fish and chips beer batter barramundi served with garden salad, beer batter chips and tartar sauce **25**

SHELLS & BONES

Free-range chicken kiev with Israeli couscous, pumpkin, Moroccan spice and raisin jam **34**

Crispy pork belly with butternut pumpkin, roasted beetroot, horseradish cream and beetroot dust **34 (GF)**

Black Angus beef ribs with potato puree, caramelised carrot, asparagus and jus **35 (GF)**

Citrus cured salmon with beetroot hummus, apple and radish slaw and lemon aioli **18 (GF, DF)**

Soft shell crab with chilli and citrus salad, avocado, mayo and lemon **21 (GF)**

Northern Territory barramundi with fennel and orange slaw, crab cake with tomato and herb salsa **36**

VEGETABLES & GRAINS

Garden green salad with pickled cabbage, cherry tomato and Italian dressing **8 (GF)**

Charred asparagus with beetroot hummus and outback dukkha **9 (GF)**

Tofu and cauliflower balls coated in a teriyaki glaze with steamed rice **25 (VG)**

Quinoa and spinach brown rice salad served with vegetable schnitzel **28 (VG)**

AFTERS

Saffron and lemon curd meringue with citrus shortbread and lemon sorbet **14**

Chocolate fondant with dark chocolate gelato, chocolate dukkha and chocolate tuile **14**

Mascarpone raspberry parfait served with meringue and berry salsa **14**

Gelato or Sorbet of the day **9 (GF)**

Cheesecake of the day served with chocolate biscotti, coffee cream and fairy floss **14**

Cheese of the day with lovash, muscatels and honey **14**