

Eggs Benedict \$24

Choice of salmon, smoked ham or mushrooms served with spinach and hollandaise sauce on sourdough

Breakfast Burger \$18

Fried egg, cheese bacon, avocado, lettuce, gherkins caramelised onions & aioli, served on a bun

Add hash browns +\$5

Barone Bacon & Egg Roll \$16

Bacon, fried egg, caramelized onion, cheese & aioli on pane di casa

Eggs Your Way \$15

Eggs fried, scrambled or poached served with pane di casa Sides: bacon, avocado, grilled tomatoes, smoked salmon, haloumi, Italian sausage, sauteed mushrooms

Add \$5 each



Healthy Start \$16

Layered house made granola, natural yogurt, honey & mixed fruit

Crostini Avocado \$18

Pane di casa toasted with lemon infused mashed avocado, cherry tomatoes, Spanish onion, danish feta & fresh herbs Add poached eggs +\$3

Chili Scrambled \$24

With chorizo, eggs, meredith goats cheese, avocado & lemon on toasted

Grande Barone \$28

Sauteed Mushrooms, Italian pork sausage, roasted tomatoes, avocado, burrata, truffle scrambled eggs, toasted pane di casa

Add: bacon, smoked salmon, haloumi, hash brown + \$5 each

OMELETTES

Spinach \$20

English baby spinach, feta cheese, served with pane di casa

Smoked Ham \$21

Double smoked ham, fresh roma tomato & tasty cheese, served with pane di casa

Salmon \$24

Smoked salmon, fresh avocado & sour cream, served with pane di casa

Mushroom \$20

Sauteed onions and mushroom, served with pane di casa

TOAST

Banana Bread \$7.5

with ricotta and honey Add \$4.5

sourdough, whole meal or sultana bread served with butter, vegemite, Nutella, peanut butter or jam

Ham & Cheese Croissant \$12

Cheese & Tomato Croissant \$10

KIDS

Bambini Toastie \$9

Double smoked ham & provolone cheese

Bambini Pancakes \$15

Ricotta pancakes, banana, strawberry, with honey or nutella

Bambini Egg \$11

Sunny side up with toast

Penne o spaghetti \$15

Butter- parmesan/ Bolognese/ Napoletana

Cotoletta \$15

Chicken schnitzel, chips, tomato sauce

Bunny Pizza \$18

Margherita or ham and cheese or ham and pineapple

MADE TO ORDER KIDS MENU

PANINI

Focaccia Verde \$16

Fresh wild rocket homemade grilled eggplant, zucchini, oven roasted capsicum, semi sun dried tomato, artichoke fresh basil & buffalo mozzarella

Add fries \$5

Wrap Di Pollo \$16

Twice cooked marinated chicken, Italian bruschetta, lettuce, avocado, cheese, aioli, served fresh in tortilla wrap Add fries \$5

Focaccia Schnitzel \$16

Pan fried chicken schnitzel, cheese, lettuce, aioli & roma tomato Add fries \$5

Focaccia Prosciutto \$18

Prosciutto, fresh wild rocket, artichoke, buffalo mozzarella, semi sun dried tomatoes & fresh basil

UOVA IN TEGAME

BAKED EGGS IN A CAST-IRON POT

Eggs & Ricotta \$25

Eggs baked in a Napoletana sauce with grana padano cheese & ricotta, served with toasted pane di casa

Eggs Bolognese \$26

Eggs baked in a beef Bolognese sauce with peas, grana Padano cheese & buffalo mozzarella, served with toasted pane di casa

Eggs & Sausages \$28

Eggs baked in extra virgin olive oil, garlic, chili & parsley, Italian sausage, bacon, potato, kale, parmesan & buffalo mozzarella, served with toasted pane di casa

Eggs Carbonara \$26

Eggs baked in a creamy white sauce, black truffle, grana padano cheese & crispy bacon, served with toasted pane di casa

LUNCH & DINNER

BARONE

ENTREES

Garlic Bread	\$8
Garlic Crust	\$16
Garlic and Cheese Crust	\$18
Calamari Fritti	\$23
Flour dusted calamari, aioli, lemon	
Arancini	\$14
Truffle, mushrooms	
Carpaccio Di Tonno	\$35
Yellow fin tuna carpaccio, fresh chilli, lemon, soy, herbs	
Carpaccio Di Manzo	\$35
Beef carpaccio, onion confit, rocket, pecorino cheese	



PASTA

Fettuccine Boscaiola	\$24
Fettuccine, bacon, mushrooms & shallots in cream sauce	
Linguine Aragosta	\$55
Linguine with half lobster, rainbow tomatoes, chilli, fresh herbs	
Pappardelle Al Ragu	\$26
House made pappardelle, slow cooked beef ragu	
Gnocchi Sorrentina	\$24
House made, cherry tomato sauce, basil, mozzarella wood fired in a cast iron pot	
Penne Arrabbiata	\$22
Fresh chilli, garlic and basil in Neapolitan sauce	
Spaghetti Napoletana	\$22
Spaghetti Marinara	\$33
Fresh mixed seafood in a cherry tomatoes sauce	
Risotto Al Funghi	\$26
With sauteed mushrooms, garlic, parmesan & truffle oil	
Spaghetti Aglio e Olio	\$26
Spaghetti Carbonara	\$26
Spaghetti Bolognese	\$24
Lasagna	\$26



SALADS

Rucola	\$18
Local rocket, radicchio, pear, cherry tomatoes, shaved parmesan, balsamic dressing	
Italiana	\$16
Mixed lettuce, tomatoes, cucumber, olives, Spanish onion lemon dressing	
Caprese	\$19
Roma tomato, buffalo mozzarella, basil, chilli	
Chicken Salad	\$22



Burrata	\$18
Imported burrata with cherry tomatoes and basil	
Polpetta	\$18
Home made Barone meatballs	
Cozze Marinara	\$35
Mussels, fresh chilli, garlic, fresh herbs & white wine in Neapolitan sauce with crusted bread	
Antipasto Board	\$22 PP
Antipasto platters with local and imported cured meat, cheese and olives and bread	
Prosciutto Di Parma Dop	\$28
Parma prosciutto served with toasted focaccia	

MAIN

Filetto Barone	\$44
Prime Eye Fillet grilled to your liking, king prawns in a brandy cream sauce served with potato mash	
Barramundi	\$33
Cone Bay Barramundi, pan roasted served with sweet potato and salsa verde	
Pollo Griglia	\$25
Char Grilled herb marinated chicken breast, chips and salad	
Cotoletta	\$25
Chicken schnitzel, chip and salad	
Chicken Parmigiana	\$25
Crumbed chicken topped with ham, mozzarella, Neapolitan sauce oven	

SOUPS Seasonal

Lentil soup	\$14
Pumpkin soup	\$14
Vegetable soup	\$16
Chicken soup	\$18

SIDES

Broccolini, garlic confit, lemon, pangrattato	\$12
Shoestring fries, aioli	\$10
Roast rosemary potato	\$10
crispy rosemary potato, garlic	\$12
Wedges potato wedges, sweet chilli sauce, sour cream	\$12
Sweet potato fries	\$13

PIZZA 13 Inch

ROSE/ RED BASED

Margherita \$22

San Marzano, mozzarella, basil

Capricciosa \$25

San Marzano, mozzarella, basil, ham, mushrooms, olives, artichokes

Rustica \$26

San Marzano, mozzarella, basil, salami, onion, roasted capsicum, olives

Supreme \$32

San Marzano, mozzarella, basil, ham, salami, mushrooms, roasted capsicum, olives, onion, artichokes

Diavola \$32

San Marzano, mozzarella, basil, hot salami, chili, olives

Calzone \$28

San Marzano, mozzarella, basil, ham

BBQ Meat Lovers \$28

San Marzano, mozzarella, basil, ham, salami, sausage, pepperoni, bbq sauce

BBQ Chicken \$26

San Marzano, mozzarella, chicken, mushrooms, onion, pineapple, bbq sauce

Hawaii \$26

San Marzano, mozzarella, ham, pineapple

Pizza Bufala \$28

San Marzano, buffalo mozzarella, cherry tomatoes, olives, basil

Pizza Alla Pescatora \$39

Seafood pizza

Nutella Pizza \$18

BIANCHE/ WHITE BASED

Salsiccia \$26

Mozzarella, basil, sausages, rosemary potato

Bufalina \$32

Buffalo mozzarella, basil, parma prosciutto, rocket, shaved parmesan

Quattro formaggi \$28

Mozzarella, basil, gorgonzola, shaved parmesan, feta



DOLCE DESSERT

See our display counter

DRINKS

COFFEE

	(R)
Cappuccino	\$4.8
Latte	\$4.8
Vanilla Latte	\$5.5
Hazelnut Latte	\$5.5
Caramel Latte	\$5.5
Flat White	\$4.8
Long Black	\$4.5
Piccolo	\$4.5
Macchiato	\$4.5
Espresso	\$4
Iced Latte	\$8
Iced Long Black	\$7
Affogato	\$10

Extra Shot/ Decaf	\$1
Soy/ Oat/ Almond/ Lactose free	\$0.8

NON-COFFEE

	(R)
Hot Chocolate	\$6
Chai Latte	\$5.5
Red Velvet Latte	\$5.5
Taro Latte	\$5.5
Matcha Latte	\$5.5

TEA

English Breakfast	\$5
Lemongrass & Ginger	\$5
Green Tea	\$5
Chamomile	\$5
Earl Grey	\$5
Peppermint	\$5
Sencha	\$5
Iced Peach tea	\$7
Iced Lemon tea	\$7



SMOOTHIES

Brekkie	\$12
Summer	\$12
Big five	\$12
Tropical	\$12
Strawberry Split	\$12
Acai	\$12

MILKSHAKES

Vanilla	\$10
Chocolate	\$10
Oreo	\$12
Biscoff	\$12

FRESH JUICE

Green Juice	\$10
Sunrise	\$10
Orange	\$9
Watermelon	\$9

FRAPPE

Chai Frappe	\$9
Red Velvet Frappe	\$9
Taro Frappe	\$9
Matcha Frappe	\$9
Coffee Frappe	\$9

MANY OTHER DRINKS AVAILABLE

COCKTAILS

Aperol Spritz	\$17
Aperol, prosecco, soda, orange peel	
Campari Spritz	\$17
Campari, prosecco	
Mimosa	\$15
Grand marnier, orange juice, prosecco	
Espresso Martini	\$17
Vodka, Kahlua, espresso	
Lychee Martini	\$18
Vodka, lychee juice, vermouth	
Margarita	\$17
Tequila, cointreau, lime juice	
Mojito	\$17
Club soda, white rum, fresh mint, lime, brown sugar	
Chilli Margarita	\$18
Tequila, lime juice, orange bitters, chili, simple syrup	
Passionfruit Caprioska	\$17
Passionfruit, brown sugar, vodka, lime	
Cosmopolitan	\$17
Cointreau, vodka, cranberry juice, lime juice	
Negroni	\$18
Campari, gin, house- blended vermouth	
Old Fashioned	\$18
Bourbon, orange peel, sugar, angostura	
Whiskey Sour	\$18
Whiskey, simple syrup, egg white, lemon juice, angostura	
Amaretto Sour	\$18
Amaretto, egg white, lemon juice, sugar syrup	



SOFT DRINKS

Lemonade	\$4
Ginger Beer	\$4
Coke No Sugar	\$4
Coke	\$4
Aranciata	\$6
Chinotto	\$6
Limonata	\$6

BEERS

Peroni Nastro Azzurro	\$9
Corona	\$9
Menabrea	\$9
Cider - Apple & pear	\$9
Cass / Terra	\$7
Soju	\$16



Please see our wine list for all wines