

9" Gourmet Pizzas

MARGHERITA V	13.0
Fresh herbs, mozzarella cheese & tomato sauce	
AMERICANA	15.0
Salami, mozzarella cheese & a rich tomato sauce	
AUSSIE	15.0
Virginian ham, fresh pineapple, mozzarella cheese & a flavoursome pizza sauce	
MEDITERRANEAN V	16.0
Roasted vegetables, basil pesto & feta cheese	
PUMPKIN V	17.0
Roasted pumpkin, caramelized onion, bocconcini cheese, fresh roquette & prosciutto	
BBQ CHICKEN	17.0
Tender chicken pieces, bacon, mozzarella cheese, caramelized onion & a Smokey BBQ sauce	

WINE LIST

Gls Btl

821 South - <i>Sauvignon Blanc</i>	NZ	8.5	35
Forest Hill Highbury - <i>Chardonnay</i>	WA	9.0	38
Cavalier D'Ore - <i>Pinot Grigio (Italy)</i>		-	42
Wolf Blass - <i>Cab Sauv</i>	SA	8.5	35
T'Gallant - <i>Pinot Noir</i>	VIC	9.0	38
Alamos - <i>Malbec</i>	AR	-	45
Brockenchack Tru-Su - <i>Rosé</i>	SA	9.0	38
Montellina - <i>Prosecco Spritz 200ml</i>		-	9.5

Beverage List

ON TAP

House Lager / Pale Ale	7.5
Beer of the Month	8.5

BOTTLED BEERS

Moretti - Lager	8.5
Mountain Goat - Hightail Ale	8.5
Little Creatures - Pale Ale	9.0
Sapporo - Premium Lager	9.0
Coopers - Light	7.0
James Squire - Red Apple Cider	8.5

SPIRITS

RUM - VODKA - GIN

Bacardi - White Rum	8.5
Havana Club - Dark Rum	8.5
Gordons Gin	8.5
42 Below Vodka	8.5

WHISKEY - BOURBON - SCOTCH

Jack Daniels	8.5
Gentleman Jack	12
Jim Beam - White Label	8.5
Jim Beam - Devils Cut	10
Johnny Walker - Red Label	8.5
Johnny Walker - Black Label	10
Glenmorangie - (Single Malt 12yr)	15

LIQUEURS 9.0

Kahlua, Baileys, Frangelico, Campari, Aperol, Cointreau,
Disaronno, Limoncello, Grappa Francoli, Grappa Nonnino.

COCKTAILS

15.0

COSMOPOLITAN

*Vodka, Cointreau, lime
juice, cranberry juice & a
hint of orange*

MARGARITA - shaken

*Tequila, Cointreau, lime
juice, sugar syrup*

MOJITO

*White rum, fresh lime, mint,
sugar syrup, soda water*

ESPRESSO MARTINI

*Kahlua, vodka,
fresh espresso coffee*

BLUE LAGOON

*Blue curacao, Malibu, lemonade,
pineapple juice*

STRAWBERRY

FROZEN DAQUIRI

*White rum, strawberry
liqueur, lime juice,
strawberries, sugar syrup*

MOCKTAILS

FLAMINGO 9.0

*Cranberry juice, pineapple
juice, lemonade*

il baretto

espresso bar

TAPAS – BAR – FOOD

5pm – 8:30pm

Dinner Menu

POLLO E FUNGHI	15.0
Tender chicken pieces, sautéed mushrooms, baby spinach & al dente penne pasta cooked in a velvety, creamy sauce	
MEDITERRANEAN PASTA VGO	15.0
Spanish onion, kalamata olives, spinach, juicy cherry tomatoes & al dente penne pasta tossed in a flavoursome olive oil & pesto sauce	
RISOTTO DI ZUCCA VGF	16.0
Creamy pumpkin risotto with caramelized onion, spinach, & fresh herbs	
RISOTTO CON BACON E ZUCCHINI GF	16.0
Risotto with bacon, sautéed zucchini & topped with parmesan shaves	
CLASSIC FISH & CHIPS DF	18.0
Crunchy tempura battered flathead served with thick cut chips, a fresh garden salad finished with a slice of lemon & a side of traditional tartare	
CHICKEN PARMIGIANA	19.5
Virginian ham, Napoli sauce & mozzarella cheese – grilled on top of a crumbed chicken schnitzel, served with chips & salad	
GRILLED BARRAMUNDI VGF DF	21.0
Herb & macadamia nut crusted barramundi fillet complimented with roasted kipfler potatoes & a wild roquette salad	