

ENTRÉE

- GARLIC BREAD (V)** \$ 6.00
Add Cheese (V) \$ 2.00
- BRUSCHETTA PIZZA TO SHARE (V)** \$ 11.50
Roma Tomatoes, Onion, Basil, Crumbled Feta, Olive Oil with Aged Balsamic Glaze.
- 3 CHEESE ARANCINI (4 PIECES) (V)** \$ 12.50
Panko Crumbed Rice with 3 Cheese, Semi Dried and Pesto Mayo.
- ANTIPASTO PLATTER TO SHARE (GFO)** \$ 18.50
Prosciutto, Chorizo, Pepperoni, Marinated Olives, Red Pesto Dip, Fetta, Cheesy Arancini and Grissini Sticks.
- WAGYU MEAT BALLS (GFO)** \$ 14.00
Slow cooked beef meat balls with Napoli, Green Olives, Shaved Parmesan and Garlic Infused Bread.
- CRISPY LEMON PEPPER CALAMARI** \$ 14.50
with Garlic Aioli and Pickled Veg.
- BBQ PORK RIBS (GF)** \$ 17.50
Slow cooked BBQ ribs with sticky rib sauce.

SALADS

- FEEL GOOD SALAD (V) (GF)** \$ 17.50
with Avocado, Roasted Pumpkin, Green Olives, Baby Spinach, Semi Dried Tomatoes, Roasted Cashews, Goat Cheese & Lemon Basil Dressing.
- CHICKEN CAESAR SALAD (GFO)** \$ 18.50
with Cos Lettuce, Bacon, Shaved Parmesan, Poached Egg, Croutons, Anchovies and Caesar Dressing.
- GREEK LAMB SALAD (GF)** \$ 19.50
with Crispy Cos, Olives, Feta, Tomato, Cucumber and Oregano Dressing.
- LEMON PEPPER CALAMARI SALAD** \$ 20.50
with Rocket, Cherry Tomatoes, Cucumber, Onion, Feta and Pomegranate Molasses.

PASTA

Any pasta can be swapped. Gluten free penne is available for extra \$3

- HOME MADE RICOTTA GNOCCHI (V) (GFO)** \$ 18.50
Sautéed mushrooms, Red Onion, White Wine, Pesto Cream Sauce.
- NONA'S MEAT BALLS LINGUINI (GFO)** \$ 18.50
Slow cooked wagyu meatballs, Napoli Sauce, herbs, parmesan cheese.
- CARBONARA PENNE (GFO)** \$ 18.50
Lean bacon, onion, garlic, white wine, creamy egg sauce
- CHICKEN AVOCADO PENNE (GFO)** \$ 20.50
Free range chicken breast, button mushrooms, avocado, baby spinach, white wine cream sauce.
- BARKLY'S FETTUCCINI (POPULAR) (GFO)** \$ 20.50
Marinated Chicken Breast, Bacon, Semi Dried Tomatoes, Red Onions, Fresh Chilli, Creamy Red Pesto Sauce.
- SEAFOOD LINGUINI (GFO) (Signature Dish)** \$ 22.50
Fresh Selection Of Seafood, Chili, Garlic, Diced Tomatoes, Basil, White Wine Butter Sauce.

RISOTTO

- PUMPKIN AND GOAT CHEESE (V) (GF)** \$ 18.50
Roasted Pumpkin, Baby Spinach, Tomatoes, Fresh Herbs, Pepitas and Goat Cheese.
- CHICKEN AND MUSHROOM (POPULAR) (GF)** \$ 20.50
Free Range Chicken Breast, Mushrooms, Baby Spinach, Parmesan Cheese, Truffle Oil.
- PRAWN & CHORIZO (GF)** \$ 22.50
Butterflied Prawns, Chorizo, Diced Tomatoes, Onion, Basil, Fresh Chilli.
- HARISSA LAMB (GF)** \$ 20.50
Slow Cooked Lamb Leg, Roasted Peppers, Onion, Rocket, Harissa, Crumbled Feta.



BARKLY'S KITCHEN

MODERN ITALIAN RESTAURANT

MAINS

- BARKLY'S CHICKEN PARMA (POPULAR)** \$ 22.50
Panko Crumbed Free Range Chicken Breast with Ham, Napoli, Mozzarella, Chips and Salad.
- FREE RANGE CHICKEN BREAST (GFO)** \$ 24.50
Marinated Chicken Breast, Pumpkin Puree, 3 Cheese Arancini, Steamed Broccoli & Pan Jus.
- PORTER HOUSE STEAK (300GM) (GF)** \$ 30.50
Grass-fed Porter House Steak Cooked to Your Preference With Rich Gravy Or Creamy Mushroom Sauce Served With Buttered Chats and Broccoli.
- SALMON (POPULAR) (GF)** \$ 28.50
Pan Fried Salmon Fillet, Crushed Chats, Sautéed Spinach, Pomegranate Molasses & Pickled Veg.
- AMERICAN STYLE PORK RIBS (GFO)** \$ 37.50
Slowly Cooked House Marinade BBQ Pork Ribs Served With Chips and Sticky Rib Sauce.
- VEGAN PUMPKIN & AVOCADO SALAD (VG) (GF)** \$ 18.00
Roasted Pumpkin, Avocado, Baby Spinach, Cherry Tomatoes, Green Olives, Cashews, Olive Oil & Pomegranate Molasses.
- VEGAN CLASSIC PIZZA (VG) (GFO)** \$ 18.00
Napoli, Vegan Cheese, Mushrooms, Capsicum, Onion, Olives, Jalapenos & Pineapple.
- VEGAN PUMPKIN PIZZA (VG) (GFO)** \$ 20.00
Napoli, Vegan Cheese, Roasted Pumpkin, Baby Spinach, Roasted Capsicum, Avocado and Apple Balsamic Glaze.
- VEGAN FETTUCCINI (VG) (GFO)** \$ 18.00
Sautéed Mushrooms, Red Onion, Olives, Roasted Peppers and Napoli Sauce.

TRADITIONAL PIZZA

Famous Regular Crust, Thin Crust, Cheesy Crust For Extra \$3 or GF For Extra \$4

- MARGHERITA (V) (GFO)** \$ 15.50
Napoli, Mozzarella, Oregano.
- VEGETARIAN SUPREME (V) (GFO)** \$ 17.50
Napoli, Mozzarella, Mushrooms, Capsicum, Red Onion, Olives, Pineapple.
- HAWAIIAN (GFO)** \$ 17.50
Napoli, Mozzarella, Ham, Pineapple.
- PEPPERONI (GFO)** \$ 17.50
Napoli, Mozzarella, Pepperoni.
- CAPRICCIOSA (POPULAR) (GFO)** \$ 17.50
Napoli, Mozzarella, Ham, Mushrooms, Olives, Anchovies.
- BBQ CHICKEN (GFO)** \$ 18.50
Napoli, Mozzarella, Chicken, Bacon, BBQ Sauce.

- BARKLY'S LOT (POPULAR) (GFO)** \$ 18.50
Napoli, Mozzarella, Ham, Pepperoni, Mushrooms, Capsicum, Red Onion, Pineapple, Olives.
- MEAT LOVERS (GFO)** \$ 18.50
Napoli, Mozzarella, Ham, Pepperoni, Wagyu Mince, Bacon, BBQ Sauce.

GOURMET PIZZA

All pizza served with Napoli and mozzarella cheese.

- PUMPKIN LOVER (V) (GFO)** \$ 20.50
Roasted Pumpkin, Red Peppers, Baby Spinach, Avocado, Goat Cheese, Pesto Mayo.
- TANDOORI CHICKEN (GFO)** \$ 20.50
Tandoori Marinated Chicken Breast, Red Onion, Roasted Peppers, Spinach, Roasted Cashews, Mint Yoghurt, Lemon Wedge.
- PERI-PERI CHICKEN (GFO)** \$ 20.50
Free Range Chicken Breast, Spanish Onion, Roasted Peppers, Jalapenos, Peri-peri Sauce.
- GREEK LAMB (GFO)** \$ 20.50
Slow Cooked Lamb, Green Capsicum, Onion, Semi Dried Tomatoes, Feta, Baby Spinach, Mint Yoghurt And Lemon Wedge.
- ITALIAN MEAT BALLS (GFO)** \$ 20.50
Slow Cooked wagyu Meat Balls, Red Onion, Roasted peppers, Bacon, Shaved Parmesan, Basil.
- KING CHORIZO PIZZA (GFO)** \$ 20.50
Chorizo, Olives, Onion, Feta, Rocket, Pesto Mayo.
- PROSCIUTTO PIZZA (GFO)** \$ 20.50
Prosciutto, Rocket, Goat Cheese, Pinenuts.
- GARLIC PRAWN (GFO)** \$ 20.50
King Prawns, Baby Spinach, Garlic, Tomatoes, Green Capsicum, Aioli, Lemon Wedge.

SIDES

- BEER BATTERED CHIPS (V)** \$ 8.00
with Herb Sea Salt and Garlic Aioli.
- HERBS CHAT POTATOES (GF) (V)** \$ 7.00
with Butter and Sea Salt.
- ROCKET & PARMESAN SALAD (GF) (V)** \$ 7.00
with Pine Nuts.

DESSERT

- HOMEMADE CHOCOLATE MOUSSE (V) (GF)** \$ 7.50
with Whipped Cream and Strawberries.
- TIRAMISU (V)** \$ 8.00
with Chocolate Sauce and Whipped Cream.
- LEMON MERINGUE (V)** \$ 8.00
with Strawberries and Whipped Cream.
- WARM STICKY DATE (V)** \$ 9.00
with Vanilla Ice Cream.
- NUTELLA & STRAWBERRY PIZZA (V) (GFO)** \$ 12.50
with Vanilla Ice Cream.

KIDS MENU

(Upto 12 years of age)

- PENNE NAPOLITANA (V) (GFO)** \$ 9.50
- HAM AND PINEAPPLE PIZZA (GFO)** \$ 9.50
- CHICKEN BBQ PIZZA (GFO)** \$ 9.50

We do catering as well. Ph.: 03 99394779 or Email : contact@barklyskitchen.com.au

V- VEGETARIAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTIONAL | VG - VEGAN

DRINKS

	GLASS	JUG
58. SOFT DRINK <i>(Coke, Diet Coke, Coke Zero, Fanta, Sprite)</i>	\$ 3.50	\$ 10.50
59. JUICE <i>(Apple, Orange)</i>	\$ 4.50	\$ 12.50
60. SAN PELLEGRINO SPARKLING WATER (500 ml)	\$ 4.50	
61. LEMON LIME BITTER, GINGER ALE	\$ 4.50	\$ 13.50
62. SODA WATER, TONIC WATER	\$ 4.50	\$ 13.50
63. COLD COFFEE, ICED LATTE	\$ 5.50	
64. MILKSHAKES <i>(Vanilla, Strawberry, Chocolate, Caramel, Blue Heaven)</i>	\$ 7.00	

HOT DRINKS

65. SHORT BLACK, MACCHIATO	\$ 3.50
66. COFFEE <i>(Cappuccino, Flat White, Latte, Long Black)</i>	\$ 4.00
67. TEA <i>(Earl Grey, Peppermint, Green, English Breakfast, Lemon Grass & Ginger, Chamomile)</i>	\$ 3.50
68. HOT CHOCOLATE	\$ 5.00
69. EXTRA SHOT, DECAF	\$.80
70. SOY MILK, SKIM MILK	\$.80

TAP BEER

	POT	SCH	JUG
71. BIRRA MORETTI <i>(Italy)</i>	\$ 5.00	\$ 8.00	\$ 20.00

LOCAL BEERS

72. CASCADE PREMIUM LIGHT	\$ 7.00
73. VICTORIA BITTER	\$ 7.00
74. CARLTON DRAUGHT	\$ 7.00
75. FURPHY REFRESHING ALE	\$ 8.00

INTERNATIONAL BEERS

76. CORONA <i>(Mexico)</i>	\$ 8.00
77. ASAHI <i>(Japan)</i>	\$ 8.00
78. KING FISHER <i>(India)</i>	\$ 9.00
79. PERONI <i>(Italy)</i>	\$ 9.00

CIDERS

80. STRONGBOW CLASSIC APPLE	\$ 7.00
81. STRONGBOW CLASSIC PEAR	\$ 7.00

PREMIX

82. JACK DANIEL AND COLA	\$ 9.00
83. DOUBLE BLACK SMIRNOFF	\$ 9.00

SPARKLING

	WINES GLASS	BOTTLE (750ML)
84. MONTARA WINES PROSECCO <i>(Grampians, Vic)</i> <i>A fruity and fragrant sparkling wine with citrus, pears, and apples.</i>	\$ 13.00	\$ 43.00
85. CHANDON SPARKLING BRUT <i>(Yarra Valley, Vic)</i> <i>Fruity characters, creamy mid-palate e with nougat, nectarines & crisp finish.</i>		\$ 70.00
86. JACOBS CREEK CLASSIC MOSCATO <i>(Barossa Valley)</i> <i>Deliciously refreshing wine with summer fruit flavours and a light fresh taste.</i>	\$ 9.00	\$ 36.00

WHITE WINES

87. 821 SOUTH SAUVIGNON BLANC <i>(Marlborough, New Zealand)</i> <i>Crisp wine with ripe citrus and tropical fruits</i>	\$ 10.00	\$ 40.00
88. SHAW & SMITH SAUVIGNON BLANC <i>(Adelaide Hills, Sa)</i> <i>Ripe tropical characters and crisp dry acidity. Delightfully fresh lively and flavoursome.</i>		\$ 68.00
89. LA MASCHERA PINOT GRIGIO <i>(Limestone Coast, Sa)</i> <i>Ripe pears on honeysuckle, apricots dusted in white pepper and straw bales.</i>	\$ 11.00	\$ 44.00
90. BLACKBILLY PINOT GRIS <i>(Adelaide Hills, Sa)</i> <i>Riper, fig, lemon with good length, moderate phenolic, savoury and good acidity.</i>		\$ 48.00
91. MARTY'S BLOCK CHARDONNAY <i>(South Australia)</i> <i>White peach, apple blossom and almond meal aromas. Fully flavoured</i>	\$ 9.00	\$ 36.00
92. TARRAWARRA ESTATE CHARDONNAY <i>(Yarra Valley, Vic)</i> <i>Elegant wine with creamy flavours from oak barrels with little grapefruit and lemon zest.</i>		\$ 52.00

ROSE

93. REDBANK VICTORIAN ROSÉ <i>(Victoria)</i> <i>Aromas of musk and rose petals with strawberry and raspberry for a crisp vanilla touch.</i>	\$ 10.00	\$ 40.00
94. MAISON FRANCAISE ROSÉ <i>(Languedoc, France)</i> <i>Mouth filling wine with intense black cherry, plum, raspberry with a delicate dry finish</i>		\$ 55.00

RED WINES

95. THE GRAYLING PINOT NOIR <i>(Waipara Valley, New Zealand)</i> <i>Black cherries and plum aromas with savoury, oak highlights</i>	\$ 11.00	\$ 44.00
96. GIPPSLAND WINE CO PINOT NOIR <i>(Gippsland, Vic)</i> <i>Black cherry and blood plum on the nose with grippy tannins and excellent length.</i>		\$ 68.00
97. EL NINO SANGIOVESE <i>(Pyrenees, Vic)</i> <i>Rich & generous smoothness with Morello cherry, plum & some subtle strawberry hints</i>		\$ 46.00
98. KNAPPSTEIN BEAUMONT SHIRAZ <i>(Clare Valley, Sa)</i> <i>Fresh with vibrant red berried fruits mixing with some choc mint highlights</i>	\$ 9.00	\$ 36.00

99. YALUMBA WILD FERMENT SHIRAZ <i>(Barossa Valley, Sa)</i> <i>Rhubarb, berry, raspberry, warm nutmeg and cinnamon with violet, raisin and cherry.</i>		\$ 55.00
100. EARTHWORKS CABERNET SAUVIGNON <i>(Barossa Valley, Sa)</i> <i>Sweet fruit and plum jam complemented by American oak to add vanilla sweetness.</i>	\$ 10.00	\$ 40.00

VODKA

101. ABSOLUTE VODKA	\$ 8.00
102. GREY GOOSE	\$ 10.00

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103. BOMBAY SAPPHIRE	\$ 8.00
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TEQUILA

104. EL JIMADOR	\$ 8.00
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RUM

105. BACARDI <i>(White Rum)</i>	\$ 8.00
106. BUNDABERG <i>(Dark Rum)</i>	\$ 8.00

BOURBON

107. JIM BEAM	\$ 8.00
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SCOTCH/WHISKEY

108. JOHNNIE RED	\$ 7.00
109. JAMESON IRISH WHISKY	\$ 8.00
110. CANADIAN CLUB	\$ 8.00
111. JOHNNIE BLACK 12YO	\$ 9.00
112. CHIVAS 12YO	\$ 9.00
113. GLENFIDDICH 12YO	\$ 10.00
114. CHIVAS 18 YO BLUE	\$ 15.00
115. JOHNNIE BLUE 25YO	\$ 25.00

COGNAC

116. HENNESSEY V.S.O.P	\$ 12.00
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To visualise the dishes please scan QR code

