

SHARED PLATES - TAPAS

GARLIC BREAD | 12

House-made sourdough, garlic confit, rosemary

BEEF CARPACCIO (GF) | 16

Chilled raw beef sirloin, briny capers, lemon vinaigrette

CALAMARI A LA ROMANA (GF) | 17

Calamari with aioli

SMOKED SALMON TARTARE (GF) | 18

Smoked salmon tartare with green apple

PATATAS BRAVAS w CHORIZO RODRIGUEZ | 14

With our original Spanish Brava sauce & aioli

TRUFFLE & MUSHROOM ARANCINI (V) | 16

Served with a settled creamy truffle sauce (3u)

CROQUETA DE GAMBA | 16

Handmade Garlic prawn bechamel bites, aioli (3u)

HOMEMADE TRUFFLE & PARMESAN FRIES (V) | 12

with aioli

DEDOS DE POLLO (Chicken Fingers) | 17.50

Locally sourced chicken breast, honey mustard

GRILLED HALLOUMI (V) (GF) | 16

BRUSCHETTA (VG) | 17

Stoned baked, Roma tomatoes, basil, balsamic glaze

SALADS

MEDITERRANEAN SIDE SALAD (GF) (V) 14

Roma tomato, cucumber, olives, red onion, fetta, our lemon dressing

PUMPKIN AND SPINACH SALAD (GF) (V) | 22

Pumpkin, feta, spinach, walnuts, Dijon & honey dressing

WILD ROCKET AND PEAR (GF) (V) | 21

Shaved parmesan, olive oil & balsamic glaze

BURRATA (GF) (V) | 22

Carpaccio Tomato, basil oil & sage

PASTA

GF Pasta | 2

All our pasta dishes are topped with parmesan cheese

SICILIAN FENNEL SAUSAGE | 29

Zucchini, Saffron Porcini Mushrooms, sage, Paccheri Pasta

FETTUCCINE CARBONARA | 32

Original carbonara (egg, parmesan), pancetta

PORCINI MUSHROOM RAVIOLI (V) | 30

Spinach and ricotta ravioli on a porcini creamy sauce

PRAWN CARBONARA | 34.50

Garlic and chilli prawns, Original carbonara (egg, parmesan), Paccheri pasta

SPAGHETTI BOLOGNESE DELLA NONNA | 33

Slow-cooked beef and pork, veggies, Pedro Ximenez reduction

HANDMADE GNOCCHI

GF Gnocchi | 3

All our gnocchi dishes are topped with parmesan cheese

SORRENTINA (V) (VOA) | 32

Oven-baked gnocchis, Napoli sauce, mozzarella & basil

TRUFFLE AND MUSHROOM (V) | 32

Mushroom, cream & truffle oil

LAMB RAGU GNOCCHI | 35

16h slow-cooked, red wine reduction & parmesan

RISOTTO

PRAWN RISOTTO (GF) | 32

Prawn, saffron, garlic, shallots & parmesan

PIZZA

Vegan Cheese | 3 Inhouse GF Base | 5

GARLIC 'N' CHEESE PIZZA (V) | 20
White base, mozzarella & garlic herbs

MARGHERITA (V) | 24
Tomato base, Fior di latte & basil

PUMPKIN JUNGLE (V)(VOA) | 29
Pumpkin, semi-dried tomatoes, feta, red onion, rocket & pesto

PRIMAVERA | 29
Prosciutto, shaved parmesan, wild rocket & cherry tomatoes

POLLO | 29
Chicken breast, cherry tomatoes, pesto & basil

LA VEGANA (VG) | 27
Zucchini, kalamata olives, cherry tomatoes, olive oil & oregano

CHEESE BY THE SEA | 29
White base, zucchini, ricotta, prawns, parmesan & mint

DIAVOLA | 28
Spicy salami de Calabria, fior di latte & basil

PIZZA CAPRICCIOSA | 29
Ham, mozzarella, mushrooms, olives & artichoke

SICILIANA | 28
Mild pepperoni, kalamata olives & oregano

LA SUPREMA | 30
Chicken, pepperoni, ham, pineapple, red onion, mushrooms, olives & mozzarella

KIDS

Cheese pizza | 15
Ham and pineapple pizza | 17
Spaghetti pomodoro | 15
Spaghetti bolognese | 17
Homemade French Fries | 9

DESSERT MENU

B&B Tiramisu | 16
Churros | 18
Vanilla Panna cotta | 16
Espresso Panna cotta | 16
Nutella Pizza | 20

OPENING HOURS

Monday - Saturday
5:00 pm to close
Sunday 4:30 pm to close

<https://www.breadnbutter.com.au/>
Instagram & Facebook @breadandbutterkirra

15% surcharge on PH

GF – Gluten Free

Vg – Vegan

V – Vegetarian