

## ANTIPASTI TO SHARE

## TAPAS

**PREMIUM KALAMATA OLIVES (GF) (VG) • 6****GARLIC FOCACCIA BREAD (VG) • 15**

With Kalamata Olives

**TRUFFLE & MUSHROOM ARANCINI (V) 4u | 6u • 21 • 26**

House-made served with a settle truffle sauce

**CROQUETA DE GAMBA | 4u | 6u • 21 • 26** ☁

Garlic prawn bechamel bites, Aioli, Authentic Spanish recipe

**DEDOS DE POLLO • 21**

Chicken fingers, locally sourced chicken breast, honey mustard

**CRISPY PORK BELLY (GF) • 24** ☁

Slow cooked pork belly spiced with fennel and anise

**PATATAS BRAVAS w CHORIZO RODRIGUEZ • 20**

With our original Spanish Brava sauce

\*Vegetarian option without chorizo | 17

**CALAMARI A LA ROMANA (GF) • 23** ☁

Gluten Free Calamari with Aioli

**GRILLED HALOUMI (V) (GF) • 19**

On a bed of rocket topped with oregano, black pepper &amp; lemon

## BRUSCHETTA

**BRUSCHETTA – EGGPLANT AND FETA (V) • 20.5**

Mozzarella, eggplant, feta, fresh mint, olive oil

**LA BRUSCHETTA CLASSICA (VG) • 19**

Stoned baked, roma tomatoes, basil, balsamic glaze

Add - Feta 4 | Prosciutto 5 | Kalamata Olives 2

## FOCCACCIA

**GARLIC AND CHEESE FOCACCIA (V) • 16**

With oregano

**PIZZAIOLA FOCACCIA (V) • 19** ☁

Tomato base, cherry tomatoes, mozzarella, olives, basil

**ROSEMARY FOCACCIA (VG) • 14**

Olive oil, rosemary

Add - Feta 4 | Mozzarella 3 | Olives 2 | Prosciutto 5 | Rocket 3

## SALADS

**ROAST PUMPKIN AND SPINACH SALAD (GF) (V) • 22**

Roast pumpkin, feta, spinach, walnuts,

Dijon and honey dressing

Add - chicken 5 | cherry tomatoes 4

**WILD ROCKET AND PEAR (GF) (V) • 21**

Shaved parmesan, olive oil, balsamic glaze

Add - Walnuts 3.5 | Chicken 5 | Kalamata Olives 2

**BURRATA (GF) (V) • 21**

Carpaccio Heirloom Tomato, basil oil, lemon, sage

## MAINS

## RIBS

**SLOW-COOKED BEEF SHORT RIBS • 48** ☁

Slow-cooked short ribs, red wine demi-glace, kipler potatoes, cauliflower purée

## PASTA

**GF PASTA • 2**

All our pasta dishes are topped with parmesan cheese

**PRAWN CARBONARA • 34** ☁

Garlic and chilli marinated prawns, original carbonara, parmesan, paccheri pasta

**BOLOGNESE DELLA NONNA • 33**

Slow cooked beef and pork, veggies, Pedro Ximenez reduction

**FETTUCINI CARBONARA • 32** ☁

Original carbonara, pancetta

**PORK BELLY PACCHERI • 33**

Slow cooked pork belly reduction, mushrooms, chilli oil served with paccheri pasta

**LAMB RAGU FETTUCINE • 35**

16h slow-cooked braised ragu on a red wine reduction

**PORCINI MUSHROOM RAVIOLI (V) • 30**

Spinach and ricotta ravioli on a porcini creamy sauce

## GNOCCHI

**GF GNOCCHI • 3**

All our Gnocchi dishes are topped with parmesan cheese

**SORRENTINA (V) • 32**

Oven baked, Napoli sauce, mozzarella, basil

**TRUFFLE AND MUSHROOM (V) • 32**

With a creamy mushroom sauce

**BEEF CHUCK GNOCCHI • 34**

48-hour slow-cooked beef, carrots, celery, onions, demi-glace

**LAMB – ORGHINI • 35**

Slow cooked lamb, creamy mushroom sauce, parmesan, rosemary

## RISOTTO

**TRUFFLE & MUSHROOM RISOTTO (GF) (V) • 27**

Mushrooms, Truffle Oil

**RISOTTO MEETS LAMB (GF) • 32**

16-hour slow cooked lamb

**KING PRAWN RISOTTO (GF) • 32**

King Prawn, Garlic, Shallots and Parmesan

## PIZZA

VEGAN CHEESE • 3 GF BASE • 5

### GARLIC 'N' CHEESE PIZZA (V) • 20

Mozzarella

### MARGHERITA (V) • 24

Fior di latte, basil

### PUMPKIN JUNGLE (V) • 29

Tomato base with roasted pumpkin, semi-dried tomatoes, Danish feta, red onion, rocket, pesto

### PRIMAVERA • 29

Prosciutto, shaved parmesan, wild rocket, cherry tomatoes

### POLLO • 29

Slow cooked chicken breast, cherry tomatoes, pesto, basil

### CHEESE BY THE SEA • 29

White base, zucchini, ricotta, prawns, parmesan, mint

### DIAVOLA • 28

Spicy salami de Calabria, fior di latte, fresh basil

### PIZZA CAPRICCIOSA • 29

Ham, mushrooms, olives, artichoke, mozzarella

### PIZZA QUATTRO FORMAGGI (V) • 28

Mozzarella, gorgonzola, parmesan, ricotta, parsley

### SICILIANA • 28

Mild pepperoni, kalamata olives, oregano

### LA SUPREMA • 30

Mozzarella, slow-cooked chicken breast, pepperoni, ham, pineapple, red onion, mushrooms, black olives, oregano

## VEGAN MENU

### PREMIUM KALAMATA OLIVES (GF) (VG) • 6

### GARLIC FOCACCIA BREAD (VG) • 15

With Kalamata Olives

### GARLIC FOCACCIA BREAD (VG) • 12

### PIZZAIOLA FOCACCIA (VG) • 19

Tomato base, cherry tomatoes, vegan mozzarella, olives, basil

### LA BRUSHETTA CLASSICA (VG) • 19

Stoned baked, Roma tomatoes, basil, balsamic glaze

### NAPOLI GNOCCHI • 30

Napoli sauce, cashew parmesan

Add - olives 2 | mushrooms 4 | cherry tomatoes 4 | GF Gnocchi 3

### SORRENTINA GNOCCHI • 32

Oven baked, napoli sauce, vegan mozzarella, cashew parmesan, basil

Add - olives 2 | mushrooms 4 | cherry tomatoes 4 | GF Gnocchi 3

### PUMPKIN JUNGLE VEGAN PIZZA • 29

Tomato base, vegan mozzarella, pumpkin, semi-dried tomatoes, red onion, rocket

### LA VEGANA PIZZA • 29

Napoli sauce, vegan mozzarella, eggplant, mushrooms, roasted zucchini, red onion, olive oil, oregano

## KIDS

### CHICKEN FINGERS KIDS • 17

### PLAIN CHEESE PIZZA • 14

### HAM AND PINEAPPLE PIZZA • 17

### SPAGHETTI POMODORO • 15

### SPAGHETTI BOLOGNESE • 17

## HAPPY HOUR

4:30 PM - 6:00 PM | EVERY OPENING DAY

Cocktails • 14 & Schooners • 6

TAKE AWAY ONLY: Pizzas • 20 Pasta & Gnocchi • 25

## EXTRA DRINKS HAPPY HOUR

8:00 PM - 9:30 PM | FRIDAY & SATURDAY

## DESSERTS


NUTELLA PIZZA with strawberries • 20

CHURROS with chocolate sauce • 18

VANILLA PANNA COTTA with fresh strawberries • 16

COFFEE PANNA COTTA • 16

TIRAMISU • 16

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