

Antipasti / Appetisers

Focaccia sea salt, garlic, rosemary, olive oil – \$18 V

Olives a selection of warm marinated mixed olives served w/ toasted ciabatta – \$9 V

Bruschetta (2 pieces) cherry tomato, basil, Spanish onion, bocconcini, balsamic EVO – \$16 V

Extra piece - \$8

Calamari fritti lightly floured w/ lemon aioli, rocket & radicchio salad and shaved grana padano – \$26

Arancini (3 pieces) roasted pumpkin, wild mushrooms, spinach, truffle pea puree - \$24 V

Meat balls (4 pieces) veal & beef meatballs slowly cooked in tomato sugo & served w/ toasted ciabatta – \$24

Antipasto Italiano selection of cured meats, marinated olives, pickled vegetables, cheese & grissini sticks (serves 2) - \$37

Saganaki grilled w/ sautéed spinach, roasted cherry tomato, EVO & lemon - \$18 V GF

Principale / Mains

Chicken parmigiana crumbed chicken breast, napoli sauce, smoked ham, mozzarella, served w/ chips & salad – \$35

Fish and chips crispy battered fish, chips, mixed leaf salad, lemon aioli – \$35

Atlantic salmon pan seared w/ olive oil, potato mash, fresh green beans & tomato, cucumber, baby capers salsa – \$42 GF

Veal scallopine pan seared veal medallions served w/ sautéed spinach & mushroom, and chargrilled polenta – \$42

Rib eye 400g chargrilled w/ roasted potatoes, sautéed spinach, marinated red peppers

OR
chips & salad
w/ either peppercorn or mushroom sauce – \$49 GF

Contorni / Sides

Chips w/ aioli – \$15

Wedges w/ sour cream & sweet chilli – \$16

Italian tomato salad w/ feta, Spanish onion, basil, white wine vinaigrette - \$14 V GF

Mixed green salad w/ tomato, avocado, Spanish onion, cucumber, torn basil, feta & wine vinaigrette - \$16 V GF

Rocket salad parmesan, pear with roasted walnuts – \$18 V GF

Pasta/Risotto

Penne Bolognese or Napoli in a traditional rich beef and tomato sugo – \$30

Lasagne vegetarian layers of roasted vegetables, tomato sugo, bechamel – \$32

Gnocchi home made, confit cherry tomato, napoli sauce, ricotta, garlic, basil, extra virgin olive oil – \$35 V

Spaghetti chicken sautéed seasonal mushrooms, chicken, cream, basil pesto – \$35

Rigatoni ragu slow cooked beef ragout w/ tomato sugo, peas, red wine, chives – \$35

Chicken Risotto chicken, baby spinach, porcini mushroom, basil pesto, mascarpone, cherry tomato & truffle oil – \$36 GF

Linguine di mare prawns, calamari, scallops, mussels, tomato, basil, white wine, garlic – \$40

Seafood Risotto prawns, calamari, scallops, mussels, fresh tomato, herbs, white wine, garlic – \$40 GF

Gluten free pasta available on request for some dishes

Pizze

Margherita tomato, fior di latte, basil – \$27 V

Prosciutto tomato, bocconcini, prosciutto, rocket – \$29

Salami tomato, bocconcini, salami, red capsicum, black olives – \$29

Gamberi tiger prawns, tomato, bocconcini, grilled zucchini, cherry tomato, chilli – \$30

Ortolana tomato, bocconcini, eggplant, zucchini, roasted peppers, mushroom, parsley, garlic – \$29 V

Seafood tomato, bocconcini, prawns, calamari, mussels, parsley, garlic, chilli – \$32

Capricciosa tomato, bocconcini, smoked ham, mushroom, olive, artichoke – \$30

Patate pork sausage, bocconcini, potato, rosemary, caramelized onion, crispy pancetta – \$29

Chicken grilled chicken breast, bocconcini, pesto, cherry tomato, red capsicum – \$29

Salsiccia tomato, bocconcini, pork sausage, mushroom, parsley, parmesan – \$30

Genovese bocconcini, pesto, mushroom, garlic, cherry tomatoes, olives, parmesan and basil – \$29

Gluten Free Pizza Base Available - add \$5

Pizzas are available to eat in or take away

Leggeri / Light meals

Pumpkin salad roasted pumpkin, saganaki, baby spinach, wild rocket, semi-dried tomatoes, avocado, radicchio & EVO balsamic - \$28 V GF

add chicken - \$6

Chicken burger grilled chicken w/ mixed leaf lettuce, avocado, tomato, sweet chilli mayonnaise & chips – \$32 GFO

Warm chicken salad grilled tenderloin, baby cos, bacon, avocado, heirloom tomatoes, Spanish onion, croutons & honey mustard dressing – \$35 GF

Calamari salad served w/ mixed leaves salad, heirloom tomatoes, snow peas, avocado, Spanish onion & EVO balsamic – \$35 GF

or choose from our display of panini

Bambini menu Kids menu

Spaghetti or Penne Bolognese or Napoli w/ a traditional rich beef and tomato sauce – \$16

Chicken nuggets and chips chicken nuggets served w/ chips, tomato sauce and salad – \$16

Chicken and chips chicken strips served w/ chips, tomato sauce and salad – \$17

Kids fish and chips battered fish served w/ chips, salad and tartare sauce – \$17

Margherita pizza tomato, bocconcini, basil – \$18 V

Ham and pineapple pizza – \$19

Bambini bevande Kids drinks

Milkshake chocolate, strawberry, vanilla, caramel or banana – \$6.9

Juices by the glass – orange, cloudy apple, pineapple, mango nectar – \$6.5

Dolce / Sweets

Chocolate Nutella Pizza w/ strawberries and vanilla ice-cream – \$25

Slice of cake from our display – \$13.9
add Vanilla ice-cream – \$3.9

Affogato Frangelico double shot of espresso coffee, scoop of vanilla ice-cream and Frangelico – \$18

Mixed Gelato Bowl your choice of 3 flavours w/ wafers – \$15.9

Gelato
Choice of cone or cup
Baby cone \$5.0
One Flavour \$6.9
Two Flavours \$7.9

Or choose from our display cabinet of cakes, biscotti, and slices

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Breakfast/Lunch/Dinner

Coffee/Drinks

Cakes/Gelato

EVO - Extra Virgin Olive Oil

GF - Gluten Free

GFO - Gluten Free option available

V - Vegetarian

1.65% credit card service fee applies. No split bills.
10% surcharge applies to all prices on public holidays
& New Years Eve.