# Lunch 12pm - 2.30pm & Dinner from 5.30pm

### Antipasti / Appetisers

Focaccia sea salt, garlic, rosemary, olive oil – \$19.9 V add cheese - \$5

Olives a selection of warm marinated mixed olives served w/ toasted ciabatta – \$15 V

Bruschetta cherry tomato, bocconcini, basil, Spanish onion, balsamic EVO on home made bread - \$19.9 V

Calamari fritti lightly floured w/ rocket & radicchio salad and shaved grana padano and aioli- \$28

Arancini (3 pieces) roasted pumpkin, wild mushrooms, spinach, bocconcini and truffle pea puree - \$26 V

Meat balls (4 pieces) veal & beef meatballs slowly cooked in tomato sugo & served w/ toasted ciabatta - \$26

### Principale / Mains

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

Fish and chips crispy battered fish, chips, mixed leaf salad, tartar sauce - \$35

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

Rib eye 400g chargrilled w/ roasted potatoes, sautéed spinach, grilled red capsicum OR

chips & salad

w/ either peppercorn or mushroom sauce - \$59.5 GF

## Leggeri / Light meals

Beef burger beef burger w/ lettuce, tomato, onion, cheese aioli & chips - \$32 GFO

Warm chicken salad grilled tenderloin, baby cos, bacon, avocado, cherry tomatoes, Spanish onion & honey mustard dressing - \$32 GF

Calamari salad served w/ mixed leaves salad, cherry tomat snow peas, Spanish onion & EVO balsamic - \$32 GFO

#### or choose from our display of panini

# Contorni / Sides

Chips w/aioli - \$16 V Wedges w/ sour cream & sweet chilli – \$18 V Mixed green salad w/ tomato, Spanish onion, cucumber, pomegranate & wine vinaigrette - \$18 V GF Pumpkin salad rocket, fetta, roasted pumpkin, pumpkin se - \$19 V GF

### Pasta

Penne or Spaghetti Bolognese in a traditional rich beef and tomato sugo - \$34.5

Lasagne vegetarian layers of roasted vegetables, tomato sugo, pesto, bechamel – \$36 V

Gnocchi home made, confit cherry tomato, napoli sauce, ricotta, garlic, basil, extra virgin olive oil – \$36 V

Spaghetti carbonara pancetta, parmesan, pepper, egg yolk - \$36.5

Spaghetti Chicken chicken, mushroom & basil pesto - \$36.5

Linguine di mare prawns, calamari, scallops, mussels, tomato, basil, white wine, garlic & a touch of napoli sauce - \$44

Penne Vegetarian zucchini, mushroom, red capsicum, spinach & a touch of napoli sauce - \$33.5 V

Gluten free pasta available on request for some dishes add - \$3

### **Risotto**

Chicken Risotto chicken, mushroom, cherry tomatoes, spinach & basil pesto - \$36 GF

Seafood Risotto prawns, calamari, scallops, mussels, touch of napoli sauce, herbs, white wine, garlic - \$42 GF

Vegetarian Risotto zucchini, mushroom, red capsicum, spinach & a touch of napoli sauce - \$35.5 V GF

### Pizze

Margherita tomato, fior di latte, basil - \$28 V

Prosciutto tomato, bocconcini, prosciutto, rocket - \$35

Salami tomato, bocconcini, salami, red capsicum, black olives - \$32

Gamberi tiger prawns, tomato, bocconcini, grilled zucchini, cherry tomato, chilli - \$37

Ortolana tomato, bocconcini, eggplant, zucchini, roasted peppers, mushroom, parsley, garlic - \$30 V

Seafood tomato, bocconcini, prawns, calamari, mussels, parsley, garlic, chilli - \$37

Capricciosa tomato, bocconcini, smoked ham, mushroom, olive, artichoke - \$37

Patate pork sausage, bocconcini, potato, rosemary, caramelized onion, crispy pancetta - \$32

Chicken grilled chicken breast, bocconcini, pesto, cherry tomato, red capsicum - \$33

Salsiccia tomato, bocconcini, pork sausage, mushroom, parsley, parmesan - \$35

Genovese bocconcini, pesto, mushroom, garlic, cherry tomatoes, olives, parmesan and basil - \$32 V

### Gluten Free Pizza Base Available - add \$5

### Pizzas are also available to take away

### Add share plate & cutlery - \$5

Please note we do "as well as" and not "instead of".

No split bills. 1.2% credit card service fee applies. 10% surcharge applies to all prices on Weekends. 15% surcharge applies to all prices on public holidays & New Years Eve.



bacirestaurant.com.au

EVO - Extra Virgin Olive Oil GF - Gluten Free GFO - Gluten Free option available V - Vegetarian

	Kids menu
&	<b>Spaghetti or Penne Bolognese</b> <b>or Napoli</b> w/ a traditional rich beef and tomato sauce – \$19
	<b>Chicken nuggets and chips</b> chicken nuggets served w/ chips, tomato sauce and salad – \$18
toes,	<b>Chicken and chips</b> chicken strips served w/ chips, tomato sauce and salad – \$19
	<b>Kids fish and chips</b> battered fish served w/ chips, salad and tartare sauce – \$19
	<b>Margherita pizza</b> tomato, bocconcini, basil – \$19 V
foto	Ham and pineapple pizza - \$19
feta,	<b>Milkshake</b> chocolate, strawberry, vanilla, caramel or banana – \$6.9
eds	<b>Juices</b> by the glass – orange, cloudy apple, pineapple, mango nectar – \$6.5

Rambini monu

### Dolce / Sweets

Chocolate Nutella Pizza w/ strawberries and vanilla ice-cream - \$30

Slice of cake - from our display - \$15.9 / add vanilla ice-cream - \$3.9

/ add extra plate/cutlery - \$3

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 ..... \$5.5 One Flavour ...... \$7.5 Two Flavours ...... \$8.9

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

# Breakfast/Lunch/Dinner Coffee/Drinks/Cakes/Gelato



restaurantbaci





# Rossi / Reds

<b>Gigi Rosato</b> Montespertoli, Italy	a ¢13	b \$47
	•	υ φ47
Gran Sasso Montepulciano D'Abru		
Abruzzo, Italy	g \$13	b \$46
Wickhams Road Pinot Noir		
Yarra Valley, Victoria	g \$12	b \$48
Via Rotella Sangiovese		
Tuscany, Italy	g \$12	b \$48
Johnny Q. Shiraz	0	
Barossa Valley, SA	g \$12	b \$46
Johnny Q Cabernet Sauvignon	-	
Barossa Valley, SA	g \$12	b \$48
Chrismont Merlot	U U	
King Valley, Victoria	g \$13	b \$46
Parri Poggiano Chianti	-	
Tuscany, Italy	g \$14	b \$49
Bianchi / <i>Whites</i>		
De Bortoli Sauvignon Blanc		
Riverina, King Valley	g \$12	b \$43
Upside Down Sauvignon Blanc	<b>J</b> +	
Marlborough, NZ	a \$13	b \$46
Gran Sasso Pinot Grigio	9 🗘 . C	
Abruzzo, Italy	a \$13	b \$46
	gφið	υ ψ+υ
Paolovino Pinot Grigio	a ¢14	h ¢10
Veneto, Italy	y φ14	b \$49
Wickhams Road Chardonnay	~ 010	<u>له ۴،40</u>
Yarra Valley, Victoria	g \$12	b \$48

### Bianchi frizzante / Sparkling whites

Taylor Ferguson Sparkling South East Australia	g\$13 b\$45
Taylor Ferguson Prosecco South East Australia	g \$13 b \$45
Taylor Ferguson Moscato South East Australia	g \$13 b \$45

### Birra / Beer

Victoria Bitter	\$12
Carlton Draught	\$13
Great Northern Original	\$14
James Boag's Premium Lager	\$13
Corona	\$13
Peroni Nastro Azzurro	\$13
Asahi	\$13
Cascade Premium Light	

### Sidro e Premiscelato / Cider & Dromiv

Premix Pressman's Apple Cider Canadian Dry	\$14 \$14
Spiriti / <i>Spirits</i>	
Aperitifs and digestifs Campari Grappa Spirits	\$12 \$12
Russian standard vodka Jim Beam bourbon Johnnie Walker Red Label Dark Rum White Rum Jameson's Irish Whisky Jack Daniels Southern Comfort Canadian Club Johnnie Walker Black Label Malibu Gin Tequila	\$13 \$13 \$14 \$14 \$15 \$15 \$15 \$15 \$16 \$15 \$15 \$15
Liqueurs/Port	
Baileys Irish Cream Kahlua Frangelico Midori Sambuca (white or black) Hanwood Tawny Port	\$14 \$14 \$15 \$14 \$14 \$14

### **Cocktails**

Aperol Spritz - prosecco, Aperol, soda	\$21
<b>Campari Spritz</b> - prosecco, Campari, soda	
Punch with a kick - Strawberry liqueur,	
Triple Sec, apple liqueur, strawberries, mint, dry ginger	\$26
Mambo mango - Mango liqueur, banana liqueur, Malibu, Bacardi, orange juice	a \$26
<b>Peppermint crisp -</b> Peppermint schnap Baileys, Kahlua, crème de cacao, cream	os, \$26
<b>Mojito -</b> Bacardi, fresh lime, mint, palm sugar	\$26
<b>Cosmopolitan -</b> Vodka, Triple Sec, lime, cranberry	\$26
<b>Apple martini -</b> Vodka, sour apple schnapps, apple juice	\$26
Long Island Iced Tea - Vodka, gin, Bacardi, tequila, Cointreau, lemon juice & coke	\$26
Flamingo - Strawberry liqueur, peach	
schnapps, Malibu, cranberry juice, pineapple juice	\$26
Espresso martini -	Ф <u>О</u> С
Vodka, Kahlua, espresso <b>Toblerone -</b> Kahlua, Frangelico, Baileys,	\$26
crème de cacao, honey, cream	\$26
<b>Midori Splice -</b> Midori, Malibu, pineapple juice, cream	, \$26
Margarita - Tequila, Cointreau,	Ф <u>О</u> С
lime juice	\$26 \$26
Negroni - Gin, vermouth, Campari	ψΖΟ



No split bills. 1.2% credit card service fee applies. 10% surcharge applies to all prices on Weekends. 15% surcharge applies to all prices on public holidays & New Years Eve.

Breakfast/Lunch/Dinner Coffee/Drinks/Cakes/Gelato

bacirestaurant.com.au restaurantbaci

restaurantbaci



f



# Bevande / Soft Drinks

Ice Ice Spi cola Mill stra Thie stra Sof Max dry Rec Pea Juid pine Sar Min Sar Bot Chi

Latte

Ho

Tea

Pot of tea – \$6 add extra cup - \$2 English Breakfast Earl Grey Chai Tea Peppermint Chamomile Green & Jasmine Tea

Iced Coffee	\$9.5
Iced Chocolate	\$9.5
Iced Mocha	\$9.5
<b>Spider</b> – choice of orange, raspberry, cola or lemonade with ice-cream	\$9.5
<b>Milkshake</b> – choice of chocolate, strawberry, vanilla, caramel or banana	\$9.5
<b>Thickshake</b> – choice of chocolate, strawberry or vanilla	\$10.5
Soft Drinks by the Glass – Pepsi, Pe Max, Lemonade, tonic water, soda wate	
dry ginger ale, lemon lime & bitters <b>Red Bull</b>	\$5.5 \$7.5
Peach or lemon tea	\$7.5
<b>Juices</b> by the glass – orange, cloudy ap pineapple, cranberry, mango nectar	ple, \$6.9
San Pellegrino Sparkling Bottled Mineral Water	
250ml \$6.5, 750m	
San Pellegrino Sparkling Flavoured Bottled Mineral Water	
Chinotto, Limonata, Aranciata Rossa - 2	00ml \$7

### Da l'espresso / From the espresso

### Coffee

Regular - \$5.2 Large - \$6 Cappuccino Short black Flat white Long black Short Macchiato Long Macchiato Hot chocolate Chai latte Mocha

Flavours vanilla, caramel, hazelnut

Decaf
Soy milk
Lactose free milk
Almond / Oat milk
Extra shot of coffee
Honey

### Skinny milk also available

add \$1 add \$1 add \$1 add \$1 add \$1 add \$1 add 50¢