

wheat&barrel

FRESH PASTA | WINE BAR

ANTIPASTI

PANE DI CASA 4

PROSCIUTTO DI PARMA D.O.P 15
100g

MORTADELLA 10
100g

SALAMI SARDO
[SALUMI AUSTRALIA] 12
sardinian style free range salami sliced thickly
& best paired with rose wine

NDJUA [SALUMI AUSTRALIA] 9
spicy spreadable salami originates from calabria

HOUSE-MADE FIG JAM 6
organic figs from Deni's own family garden

VITELLO TONNATO 14
thinly sliced roast veal, tuna aioli, capers

CAPRESE 12
organic tomato, whipped ricotta, basil

ROASTED CAPSICUM 9
garlic, parsley

STRACCIATELLA [VANELLA] 9
long strips of stretched curd are torn by hand
into stringy strands and bathed in luscious cream

PECORINO SARDO D.O.P 11
sheeps milk, 120 days matured, sardinia



HOT

S.A SARDINES (2) 10
butterflied, pan-fried, salsa verde

COZZE ARRABBIATA (8) 12
garlic, chilli, sugo pomodoro & parsley

NONNA'S MEATBALLS (4) 10
pork & veal, sugo pomodoro

ARANCINI (4) 10
mushroom & fior di latte mozzarella
[contains egg]

POLENTA FRITTAS (4) 9
fried polenta, rosemary sea salt seasoning

PASTA

HANDMADE RICOTTA GNOCCHI 25
tomato, garlic, basil, extra virgin olive oil [v]

SPAGHETTI CHITARRA CARBONARA, CONFIT EGG YOLK 29
guanciale, parmesan, free range egg, cracked black pepper

RIGATONI OSSO BUCCO RAGU 29
5hr braised beef shank, tomato, extra virgin olive oil, parmesan

CASARECCE NORCINA 28
pork sausage, mushroom, cream, truffle paste, parmesan snow

THE GAME CHANGER 28
ancient grain pasta, green pea, basil & roasted macadamia pesto, potato, green beans [vegan]

BUCATINI COZZE E CALAMARI 29
WA black mussels, calamari, cherry tomato, basil, garlic, extra virgin olive oil, white wine [df]

BAKED POTATO GNOCCHI 26
3 cheese, crispy prosciutto, broccoli, fresh parsley

RAVIOLI
ask your server for today's selection

GLUTEN FREE PASTA +3
ANCIENT GRAIN EGG FREE PASTA +3

award winning fresh pasta
made daily using durum wheat semolina & fresh eggs





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FRESH PASTA | WINE BAR

SECONDI

FROM THE SEA MP

FROM THE PADDOCK MP

ITALIAN SCALLOPINE 30

thinly sliced veal, floured & finished in a white wine jus

ask your server for today's seasonal selections

CONTORNI

SOMETHING GREEN, ZESTY VINAIGRETTE 10

ROCKET & PARMESAN 10

RADICCHIO & COS LETTUCE 10

ROAST POTATO 7

FRIES 7

DOLCE

HOUSE MADE GRANITA 5

[with mascarpone 8]

CHEESE PLATE FOR TWO 35

whipped ricotta & honey, parmesan, gorgonzola, pecorino sardo D.O.P, seasonal fruit, organic fig jam

CREME BRULEE 10

vanilla bean custard, burnt sugar

AFFOGATO 8

espresso, vanilla bean gelato [with frangelico 13]

TIRAMISU CLASSICO 10

from mamma's archives

ITALIAN MINI CANNOLO 4/EA

ricotta

GROUP BANQUET

\$50 PP MIN. 4 PEOPLE TO SHARE

PANE DI CASA

+

ANTIPASTI - CHOOSE 3

+

HOT ANTIPASTO - CHOOSE 1

+

PASTA - CHOOSE 2

+

CONTORNI- CHOOSE 2

+

RICOTTA CANNOLO

\$65 PP MIN. 4 PEOPLE TO SHARE

PANE DI CASA

+

ANTIPASTI - CHOOSE 3

+

HOT ANTIPASTO - CHOOSE 1

+

PASTA - CHOOSE 2

+

VEAL SCALLOPINE OF THE DAY

+

CONTORNI- CHOOSE 2

+

RICOTTA CANNOLO



"THANK YOU FOR DINING AT WHEAT & BARREL, WE TRUST YOU HAVE ENJOYED YOUR DELICIOUS JOURNEY THROUGH OLD SCHOOL ITALY"
- DENI & JOSIE

WE ACCEPT CASH, VISA, MASTERCARD, EFTPOS, AMEX (SURCHARGE APPLIES)
PLEASE NOTIFY STAFF OF ANY ALLERGIES.
OUR MENU IS PREPARED IN A KITCHEN THAT ALSO HANDLES NUTS, SHELLFISH, GLUTEN, DAIRY & EGGS
NO BYO. WE ARE A FULLY LICENSED RESTAURANT & WINE BAR
PLEASE NOTE, ON PUBLIC HOLIDAYS A 10% SURCHARGE WILL APPLY
REMINDER ALL BOOKINGS BEFORE 7.30PM ARE SUBJECT TO A 2HR SITTING

LETS TALK ITALIAN!
GUANCIALE SEA SALT CURED PORK CHEEK
GRANA PADANO PARMESAN COW'S MILK, 18 MONTHS, NTH ITALY
SUGO POMODORO SLOW COOKED TOMATO SAUCE COMMONLY KNOWN AS NAPOLETANA
RAGU SLOW COOKED MEAT BASED SAUCE TYPICALLY SERVED WITH PASTA
SCALOPPINE TENDER THIN SLICES OF VEAL, PAN COOKED & DEGLAZED IN A SAUCE
STRACCIATELLA CREAMY, GOOEY MILK CHEESE OF THE BURRATA
SALSA VERDE A DRESSING MADE UP OF PARSLEY, LEMON ZEST, EXTRA VIRGIN OLIVE OIL, SEASONING