

BARZAR LOUNGE DINNER MENU

ENTRÉE/TAPAS

- **Dip – Chef Selection** \$15.90
- **Garlic Bread** \$ 8.90
- **Sweet potato and pumpkin Fritters with tomato kasundi** \$17.90
- **Flash Fried Calamari** \$16.90
- **Homemade Meatballs** in tomato broth with toasted bread \$17.90
- **Nachos** Corn chips topped with cheese, salsa, guacamole, sour cream and jalapenos \$18.90
(Extra Chilli Con Carne \$4.50)

SALADS

- **Chicken Quinoa Salad**
Marinated chicken, roasted vegetables, honey & cumin yogurt, spinach, cherry tomatoes & feta \$26.90
- **Prawn Calamari Salad**
Grilled prawn and calamari with avocado, cherry tomatoes, cucumber, cos Lettuce with a lemon dressing \$28.90
- **Chickpea and Haloumi Salad (add lamb or prawns \$8.00)**
Roquette, onion, roast capsicum, sumac dukkha and fetta with a lemon dressing \$23.90

PASTAS/RISOTTO

Spaghetti/Fettuccini/Penne/Homemade Gnocchi \$/Gluten Free Penne \$5

- **Carbonara**
Onion and bacon reduced in white wine, cream and egg yolk \$24.90
- **Pollo Fungi**
Chicken mushroom and onion reduced with white wine and cream sauce \$28.90
- **Aglia Olio Gamberi**
Black tiger prawns, spinach, parsley in garlic and olive oil \$32.90
- **Bolognese or Italian Meatballs**
Traditional Italian meat sauce \$25.90
- **Beef Lasagne**
Layered pasta in a traditional meat sauce \$26.90
- **Mixed Seafood**
Cherry tomatoes, spinach w/lemon juice, saffron, white wine, and olive oil infused sauce \$31.90
- **Lamb Ragù**
Slow cooked lamb leg with root vegetables, tomato and herbs served with buttered fettuccine and tzatziki \$31.90
- **Gnocchi Sorrentino**
House made gnocchi with bocconcini, basil and Napoli Sauce \$30.90
- **House made Pumpkin Gnocchi**
with sauteed, pinenuts, spinach, sage \$32.90
- **Panfried Gnocchi Fungi**
mixed mushroom, parmesan, spinach, onion, garlic, lemon & white wine infused sauce \$32.90
- **Pollo Fungi Risotto**
Chicken, mushroom, spinach, sundried tomato reduced in white wine \$30.90
- **Pumpkin Risotto**
Onion, peas, spinach, feta and roast capsicum \$29.90
- **Chicken, Chorizo and King Prawn Risotto**
Onion, garlic, spinach, house made seasoning and touch of cream \$32.90

MAINS

➤ Barzar Burger and Chips

Homemade beef patty, bacon, egg, tomato, lettuce, cheese, onion, aioli & bbq sauce **\$28.90**

➤ Grilled Porterhouse

300gm Gippsland Portland Sirloin cooked to your liking served with chips or
mashed potato a garden salad and pepper or mushroom sauce **\$45.90**
ADD creamy garlic prawns (\$8.00)

➤ Eye Fillet

Served rocket, herb & onion salad, rosemary and garlic potatoes and choice of sauce **\$49.90**

➤ Veal Scaloppini

Tender veal cooked in a white wine, seeded mustard, parsley and creamy sauce with mushroom.
served with mashed potato and fresh mixed vegetables **\$35.90**

➤ Lamb Shank

Slow cooked with root vegetables and served with Mashed Potato and seasonal green **\$29.90**

➤ Crispy Skinned Pork belly

Served with sweet potato medallions, seasonal green, apple slaw and Asian style sticky sauce **\$33.90**

➤ Crispy Skinned Salmon

Served with homemade rosti, wilted spinach, seasonal greens and lemon butter sauce **\$35.90**

➤ Oven Baked Barramundi

Served with roast vegetables, garlic and rosemary potatoes and Asian sauce **\$34.90**

➤ Lemon Pepper Calamari

Flash fried calamari, garden salad, chips and garlic aioli **\$28.90**

➤ Garlic Prawns

Pan fried black tiger prawns served in a white wine and cream sauce with
rice and Garden Salad **\$35.90**

➤ Chicken Parmigiana

Crumbed chicken breast topped with leg ham, napoli and cheese served with chips & salad **\$28.90**

➤ Grilled Chicken Breast

with mashed potato, seasonal green & choice of sauce
Honey Mustard or creamy garlic and avocado **\$32.90**

➤ Chicken Scallopini

Bacon, mushroom, onion, garlic, in cream sauce with mash potatoes and seasonal vegetables **\$32.90**

BBQ Menu - \$35.90

➤ Spare Beef Ribs

➤ Pulled Lamb

➤ Pork Ribs

Each served with homemade apple slaw, pickles, crispy onion rings and sweet potato medallions

SIDES

➤ Bowl of Chips \$10.90

➤ Sweet Potato Chips \$11.90

➤ Bowl of Wedges \$11.90

➤ Roquette, Pear and Parmesan Salad \$11.90

➤ Greek Salad \$11.90

➤ Apple slaw \$11.90

➤ Fresh Mixed Vegetables \$14.90

TRADITIONAL PIZZA

MEDIUM \$17 LARGE \$21 (Gluten Free +\$4)

- **Herb and Garlic** - Garlic Base, Mixed Herbs Topped with Mozzarella Cheese
- **Margarita** - Tomato Base, Oregano and Mozzarella Cheese
- **Hawaiian** - Smoked Ham, Pineapple and Mozzarella Cheese
- **Aussie** - Tomato Base, Smoked Ham, Bacon, Egg and Mozzarella Cheese
- **Capricciosa** - Tomato Base, Ham, Mushrooms, Olives, Anchovies and Mozzarella Cheese

GOURMET PIZZA

MEDIUM \$24 LARGE \$28 (Gluten Free +\$4)

➤ **Supreme**

Tomato Base, Pepperoni, Italian Sausage, Smoked Ham, Mushroom, Spanish Onion, Pineapple, Capsicum, Kalamata Olives and Mozzarella Cheese

➤ **Pepperoni**

Tomato Base, Garlic, Pepperoni, Spanish Onion, Capsicum and Mozzarella Cheese (Chilli)

➤ **Meat Lovers**

BBQ Base, Minced Beef, Smoked Ham, Italian Sausage, Bacon, Pepperoni, Chicken and Mozzarella Cheese

➤ **Italian Meatball**

Tomato Base, Italian Meatballs, Bacon, Spanish Onion, Roasted Capsicum, Mozzarella Cheese, finished with Roquette

➤ **BBQ Chicken**

BBQ Base, Chicken, Mushrooms, Spanish Onion, Feta and Mozzarella Cheese

➤ **Peri Peri Chicken**

Tomato Base, Chicken, Caramelised Onion, Roast Capsicum, Bocconcini and Mozzarella Cheese (Topped with House made Peri Peri Sauce)

➤ **Pulled Pork**

BBQ Base, Roast Pork, Caramelised Onion , Caramelised Apple, Roasted Capsicum and Mozzarella (Finished with fresh Roquette and Balsamic Reduction)

➤ **Spanish Chorizo**

Tomato Base, Smoked Chorizo, Roasted Capsicum, Jalapenos, Spanish Onion and Topped with Mozzarella (Finished with Guacamole, Sour Cream, Chilli Flakes and Wild Roquette)

➤ **Four Cheese Pizza**

Tomato Base, Mozzarella, Bocconcini, Fetta and Brie

➤ **Pumpkin Fetta**

Tomato Base, Roast Pumpkin, Caramelised Onion, Roasted Capsicum, Olives, Fetta and Mozzarella Cheese (Fresh Roquette to Finish)

➤ **Spicy Potato**

Tomato Base, Oven Roasted Potatoes, Roasted Capsicum, Jalapeños, Spanish Onion, Olives, Fetta and Mozzarella Cheese (Fresh Roquette and Peri Peri Sauce to Finish)

➤ **Vegetarian**

Tomato Base, Sundried Tomato, Baby Spinach, Roasted Capsicum, Grilled Eggplant, Grilled Zucchini Artichoke Hearts, Mushrooms, Bocconcini and Mozzarella Cheese (Pesto Aioli to Finish)

MEDIUM \$26 LARGE \$30 (Gluten Free +\$4)

➤ **Marinated Lamb**

Garlic Base, Marinated Lamb pieces, Roma Tomato, Fresh Capsicum, Spanish Onion, Fetta & Mozzarella Cheese (Finished with Tzatziki and Lemon)

➤ **Prosciutto**

Tomato Base, Garlic, Prosciutto, Roma Tomatoes, Mozzarella Cheese (Roquette and Shaved Parmesan)

➤ **Garlic Prawn**

Tomato Base, Semidried Tomato, Garlic, Roasted Capsicum, Tiger Prawns, Spanish Onion, Fetta and Mozzarella Cheese (Mixed Herbs and Lemon to Finish)

➤ **Mixed Seafood**

Tomato Base, Sundried Tomato, Tiger Prawns, Scallops, Mussels, Bocconcini and Mozzarella Cheese