

BREAD & BUTTER

TO SHARE

GARLIC FOCACCIA BREAD (VG) | 9

Garlic oil, Rosemary

Add Fetta 3 | Mozzarella 2 | Olives 2 | Prosciutto 5

CALAMARI A LA ROMANA | 21

TRUFFLE AND MUSHROOM ARANCINI (V) 4U|6U | 18|22

Handmade served with a settle truffle Sauce ☁

RISOTTO MEETS LAMB (GF) | 30

16-hour slow Cooked Lamb with Red Wine, Garlic, Onion & Mushroom

BNB MUSSELS (GF) | 22

Oven cooked, New Zealand mussels with our Napoli Sauce & side of garlic bread

CROQUETAS DE GAMBAS 4U|6U | 18|22 ☁

Garlic Prawn Bechamel Bites w Aioli. Authentic Spanish recipe

PATATAS BRAVAS (V) | 15

Authentic Spanish recipe with brava salsa. Add Rodrigo Chorizo 4

GRILLED HALOUMI (V) (GF) | 16

DEDOS DE POLLO | 21

Chicken Fingers. Locally sourced chicken breast with Honey mustard

TO SHARE | BRUSHETTAS

CLASSICA (VG) | 16

Stoned Baked, Roma Tomatoes, Basil, Balsamic Reduction
Add Fetta 3 | Prosciutto 5 | Kalamata Olives 2

PIZZAIOLA | 17

Marinated tomatoes, Fresh Basil, Mozzarella

COTTO E ZUCHINI | 18

Mozzarella, Zucchini, Olive Oil, Ham of the bone, Parmesan

EGGPLANT AND FETTA (V) | 18

Mozzarella, Eggplants, Fetta, Fresh Mint, Olive Oil

TOM'S BILLY | 18

Tomato Sauce, Spicy Salami, Black Olives, Capsicum, Gorgonzola, Fresh Basil

SALADS

HARVEST FUN (GF) | 26 ☁

Smoked Salmon, Mango vinaigrette, Cos Leaf, Orange, Avocado puree, Roasted Pumpkin

WILD ROCKET AND PEAR (GF) (V) | 17

Shaved parmesan, vinaigrette, and balsamic cream
Add walnuts 3 / chicken 4 / kalamata olives 2

PASTA

PRAWN CARBONARA | 32 ☁

Garlic & Chilli Marinated Prawns, Original Carbonara, Parmesan, Paccheri Pasta

Add olives 2

*Take Away Carbonara made with cream instead.

FRENCH RAVIOLI(V) | 28

Spinach n ricotta ravioli, caramelized carrot, onion, figs | Add Walnuts 3

BOLOGNESE DELLA NONNA | 28

Slow cooked beef & pork, veggies, red wine reduction

*Vegan Bolognese available

PAPPARDELLE PRIMAVERA | 27

Fennel sausage, Kalamata olives, Spanish onions, Napoli sauce

FETTUCCINI CARBONARA | 28

Original carbonara with Pancetta

*Take Away Carbonara made with cream instead

TRUFFLE PAPPARDELLE(V) | 27

Truffle oil, Mushrooms, Cream, Parmesan

Add chicken 4

HANDMADE GNOCCHI

TRUFFLE AND MUSHROOM | 29 ☁

With a Creamy sauce | Add chicken 4

LAMB-ORGHINI | 32 ☁

Slow cooked lamb served with parmesan, Cream, Rosemary and lemon | Add Olives 2

SORRENTINA | 28

Oven baked, Napoli sauce, Mozzarella cheese and Basil

Add Kalamata Olives 2 / Mushrooms 2 / Italian Sausage 4

BOLOGNESE GNOCCHI | 29

FRENCH GNOCCHI (V) | 29

Saucy Caramelised carrot, onion, figs

GF GNOCCHI | 3 All our Gnocchi dishes are topped with Parmesan cheese

GF PASTA | 2 All our Pasta dishes are topped with Parmesan cheese

GF - GLUTEN FREE

V - VEGETARIAN

VG - VEGAN

☁ - CHEFS RECOMMENDATION

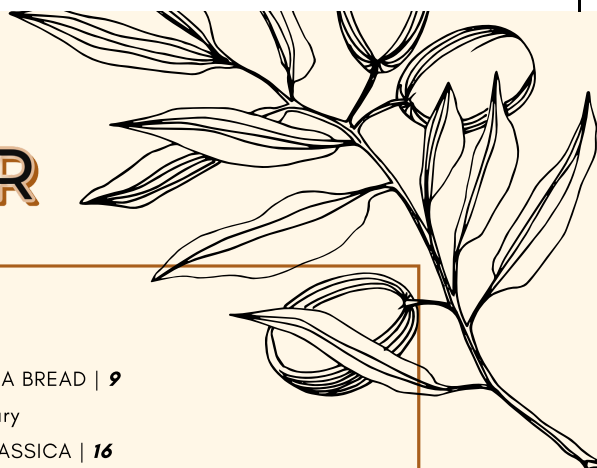


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BREAD & BUTTER




PIZZA

GARLIC 'N' CHEESE PIZZA (V) | 17

with mozzarella cheese

PUMPKIN JUNGLE (V) | 27 

Tomato base with pumpkin, semi-dried tomatoes, Danish fetta, red onion, rocket and our handmade pesto

CHEESE BY THE SEA | 27 

White base with Zucchini, Ricotta, prawns, parmesan

MARGHERITA (V) | 23

Add Cherry Tomato 2

SNOW WHITE | 26

Gorgonzola, parmesan, mozzarella, pear and rocket

TRUFFLE DELUXE | 27

Bresaola, truffle oil, mushroom

DIAVOLA | 26

Spicy Salame de Calabria, Fior dilatte, fresh basil

Add Olives 2 | Gorgonzola 3

PIZZA DI MONTE | 26

Ham of the bone, mushroom

Add Fresh Egg 3 / Truffle Oil 3

PRIMAVERA | 27

Prosciutto, Shaved parmesan, Wild Rocket, Cherry tomatoes

POLLO | 26

Slow cooked chicken breast, cherry tomatoes,

Pesto, Basil

POTATO HEAD | 26

Roasted Potato, Ham of the bone, Chives

SICILIANA | 25

Mild pepperoni, Kalamata olives, oregano

LA SUPREMA | 28

Napoli sauce, mozzarella, slow cooked chicken breast, pepperoni, bacon, pineapple, red onion, mushrooms, black olives & oregano

VEGAN CHEESE | 2 GF PIZZA | 5

KIDS

PLAIN CHEESE PIZZA | 12

HAM AND PINEAPPLE | 14

SPAGHETTI POMODORO | 12

SPAGHETTI BOLOGNESE | 14

VEGAN

GARLIC FOCACCIA BREAD | 9

Garlic oil, Rosemary

LA BRUSHETTA CLASSICA | 16

Stoned Baked, Roma Tomatoes, Basil, Balsamic Reduction

HARVEST FUN SALAD (GF) | 24 

Mangovinaigrette, Cos Leaf, Orange, Avocado puree, Roasted Pumpkin

NAPOLI GNOCCHI | 27

FRENCH GNOCCHI VEGAN | 29

Caramelised Carrot, Onion, Figs

SORRENTINA GNOCCHI | 28

Oven baked, Napoli sauce, Vegan Mozzarella, Cashew Parmesan, Basil

VEGAN BOLOGNESE DELLA NONNA | 27

Slow cooked beef & pork, veggies, red wine reduction

PUMPKIN JUNGLE VEGAN PIZZA | 27

Tomato base with pumpkin, semi-dried tomatoes, red onion, rocket and our handmade semidried tomato pesto

LA VEGANA PIZZA | 27

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

DESSERTS

NUTELLA PIZZA WITH STRAWBERRIES & CREAM | 20

CHURROS WITH CHOCOLATE SAUCE | 16

VANILLA PANNA COTA-WITH FRESH STRAWBERRIES | 15

COFFEE PANNA COTTA | 16

HAPPY HOUR

5 - 6 PM

EVERY OPENING DAY

COCKTAILS | 12

SCHOONERS | 5

TAKE AWAY MAINS | \$20 (PASTA, GNOCCHI & PIZZA)

GF - GLUTEN FREE

V - VEGETARIAN

VG - VEGAN

 - CHEFS RECOMMENDATION



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