

# BARRETT'S

Our Executive Chef Rick Gore, takes inspiration from the seasons & local farmers markets.  
This is evident in our menu creations which reflect our beach ethos.

## To Start

Stone baked ciabatta, black garlic butter – 9

Warm marinated olives, olive tapenade & Kalamata crisp bread (V) – 12.5

(12) Oysters, shallots, chardonnay vinegar (GF) – 43

Byron bay burrata, gin marinated beetroot, fresh horseradish (V) (GF) – 18

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## Entrée

Hervey bay scallop ceviche, finger lime, crème fraiche, seaside herbs (GF) – 26

Slow cooked beef short rib, honey, pistachio dukkha, coriander, pickled shallot – 23

∞ King prawn fritters, blackened corn, sriracha, garden cress – 24

Pumpkin gnocchi, fresh peas, sage butter sauce & parmesan (V) – 21

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## Sides

Crisp herb potatoes, garlic crumbs – 9

Sautéed greens, almonds & citrus olive oil (V) (GF) – 9

Shoestring fries, aioli (GF) – 9

White cabbage, cherry tomato salad, red wine vinegar (V) (GF) – 9

## Mains To Share for two people

Viking cutlet 600g, béarnaise, mixed mushrooms, crisp herb potatoes (GF) – 78

Whole market fish, green garlic salsa, fries & limes – 62

∞ Milly hill slow roast lamb shoulder, smashed minted peas, fried brussel sprouts & jus (GF) – 65

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## Mains

Confit duck ragu, house made pappardelle – 38

Berkshire pork loin, pistachio & kale stuffing, beetroot skordalia & pan sauce – 41

∞ Charcoal grilled beef tenderloin, salt baked carrot, layered potato, charred baby leeks, jus – 44

Seared king trout, caramelised witlof, kipfler crisp & seaweed butter (GF) – 39

Panko, parmesan crusted eggplant, buttermilk slaw (V) – 36

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We will gladly cater for any guests with specific dietary requirements, please make your waiter aware.

**V** Vegetarian **GF** Gluten Free

∞ Chef's recommendation