

AFTERNOON MENU

3PM - 5PM WEEKDAYS

STARTERS

MIXED OLIVES GF / VG 9
lemon, rosemary

OYSTERS GF / VG 7 EA
mignonette

SALMON RILLETTES GF 24
seaweed cracker, salmon caviar

CALAMARI GF / DF 26
lemon, remoulade

FLATBREADS

CONFIT GARLIC 22
rosemary

SPECK 25
caramelised onion, gruyère

PISSALADIER DF 28
anchovy, ox heart tomato,
caramelised onion, black olives

LOBSTER THERMIDOR 29
gruyère, provençal
herbs, espelette

MAIN

BEER BATTERED FISH DF 36
fries, tartare sauce, lemon

SIDES

MIXED LEAVES GF / VG 11
vinaigrette

FRIES GF / VG 11
aioli

DESSERTS

BOMBE ALASKA GF / V 32
meringue, coconut, passionfruit parfait

CHOCOLATE MOUSSE GF / V / N 21
crema catalana

PEACH MELBA GF / V / N / VGA 18
vanilla bean ice cream, raspberry
coulis, lemon balm

CHEESE (CHOOSE 2) V 32
a selection of local and imported cheese,
served w/ lavosh + condiments

AFFOGATO GF 15
espresso, vanilla bean ice cream, frangelico

GELATO 6
chocolate, vanilla or pistachio

SORBET DF 6
lemon or raspberry

GF gluten free – GFO gluten free option
DF dairy free – V vegan – VO vegan option
N contains nuts

*We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% on public holidays.
Please note you will be charged up to 1.43% for Visa and Mastercard and 2.2% for Amex.*

@barrenjoeyhousepalmbeach