

BARRENJOEY HOUSE

P A L M B E A C H

GROUP MENU

TO START / SHARED

MIXED OLIVES GF / VG
lemon, rosemary

HOUSE BAGUETTE V
cultured butter, sea salt

ENTREE / SHARED

BEETROOT CARPACCIO GF / VG / N
almond cream, parsley oil, pine nuts

CALAMARI GF / DF
lemon, remoulade

CRAB TOAST
brioche, spanner crab, aioli

MAIN / INDIVIDUAL CHOICE

BEER BATTERED FISH DF
fries, tartare sauce, lemon

FLORENTINE ORECCHIETTE GFA / V
tomato, cavolo nero, ricotta salata, lemon

EGGPLANT GF / V / VGA
beluga lentils, chèvre + pistou

ORA KING SALMON GF
sorrel, beurre blanc, salmon caviar

STEAK FRITES
filet mignon, fries, cafe de paris, bordelaise jus

SIDES / SHARED

FRIES DF / VGA
aioli

SEASONAL GREENS GF / VG / N
green pea butter

MIXED LEAVES GF / VG
vinaigrette

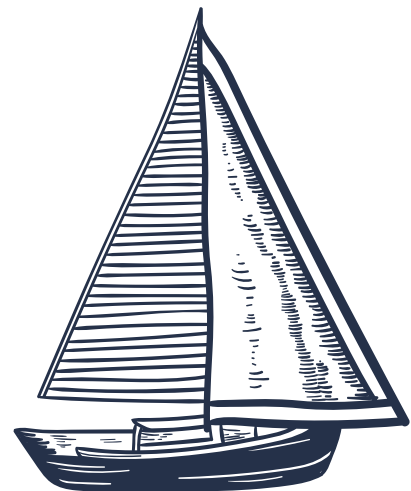
DESSERTS / SHARED

BOMBE ALASKA GF
meringue, coconut, passionfruit parfait

GF gluten free | GFA gluten free available

VG vegan | VGA vegan available

DF dairy free | 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