

# BARRENJOEY HOUSE

P A L M B E A C H

## GROUP MENU

### TO START / *shared*

**MARINATED MIXED OLIVES** GF / VG  
lemon + rosemary

**SOURDOUGH** VGA  
whipped butter, sea salt

### ENTREE / *shared*

**HEIRLOOM TOMATO** V  
buffalo mozzarella, basil, aged sherry

**CRAB TOAST**  
brioche, spanner crab + roe

**FRIED CALAMARI** GF / DF  
pepperberry, chilli aioli + lemon

### *Upgrade*

**SYDNEY ROCK OYSTERS** GF / DF +6PP  
mignonette + lemon

**BAKED ABROLHOS ISLAND SCALLOPS** GF +10PP  
nduja butter + charred shallot

GF gluten free

GFA gluten free available

DF dairy free – VG vegan

VGA vegan available

V vegetarian – N contains nuts



### MAIN / *choice*

**ROAST CAULIFLOWER** N / GF / VG  
tahini, golden raisins + macadamia dukkah

**RIGATONI 'NDUJA** GFA  
stracciatella, basil + pangratatto

**FISH + CHIPS** DF  
market fish, fries + tartare sauce

**DUCK BREAST** DF  
rhubarb, witlof + verjus

### *Upgrade*

**RUMP STEAK** GF +8PP  
250g chauvel wagyu rump, fries, orange butter + jus

### SIDES / *shared*

**FRIES** GF / V  
lemon herb salt + aioli

**LEAF SALAD** GF / DF  
seasonal leaf, pepitas + mustard vinaigrette

**CHARRED SPRING GREENS** GF / V  
bagna cauda, buckwheat + sorrel

### DESSERTS / *shared*

**CHOCOLATE MOUSSE** V / N  
caramel, hazelnut + crème fraîche

**BASQUE CHEESECAKE** GF  
raspberry + lemon myrtle

We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% on public holidays. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex. Please note, all menus and pricing are subject to change.

@barrenjoeyhousepalmbeach