

BARRENJOEY HOUSE

PALM BEACH

AFTERNOON MENU 3PM–5PM

MARINATED MIXED OLIVES GF/VG 9

lemon, rosemary

SOURDOUGH VGA 9

whipped butter, sea salt

SYDNEY ROCK OYSTERS GF/DF 7 EA

mignonette, lemon

CRAB TOAST 16 EA

spanner crab, chives, roe

FRIED ZUCCHINI FLOWERS GF/V 19

ricotta, salsa rossa, burnt honey

SNAPPER CRUDO GF/DF 26

cucumber, avocado, finger lime

FRIED CALAMARI GFA/DF 23

pepperberry, chilli aioli, lemon

PRAWN COCKTAIL GF/DF 38

avocado, marie rose + lemon

FISH + CHIPS DF 39

market fish, fries, tartare sauce

HEIRLOOM TOMATO V 25

buffalo mozzarella, basil, aged sherry

CHEESE PLATE V MP

muscatels, fruit relish, crisp bread

YARRA VALLEY TROUT ROE 30g 125

crème fraiche, chives, melba toast

PIZZA

GARLIC V 22

honey, manchego,

TOMATO V 24

fior di latte, basil

SOBRASADA 28

pickled chilli, rosemary

PRAWN 31

chilli, garlic, rocket

SIDES

LEAF SALAD GF/V 15

seasonal leaf, pepitas, mustard vinaigrette

FRIES GF/V 9

lemon herb salt, aioli

DESSERT

BASQUE CHEESECAKE GF 14

raspberry + lemon myrtle

CHOCOLATE TART N/V 18

caramel, hazelnut, crème fraîche

COCONUT TAPIOCA VG/N/GF 14

mango, passionfruit, macadamia

GF gluten free
GFA gluten free available
DF dairy free – VG vegan
VGA vegan available
V vegetarian – 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 1.54% for Visa and Mastercard and 2.2% for Amex.

@barrenjoeyhousepalmbeach