

# 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*

**OX HEART TOMATO & NECTARINE** V  
stacciatella, 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 ALLA VODKA** GFA  
tomato vodka sauce, parmesan

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

**AYLESBURY DUCK BREAST** GF  
grilled peach, carrot, elk leaf

### *Upgrade*

**WAGYU RUMP STEAK 250GM** GF +8PP  
cafe de paris butter, chips, cabernet sauce

### SIDES / *shared*

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

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

**GRILLED BROCCOLINI** GF / V  
lemon, sunflower seeds, miso

### DESSERTS / *shared*

**CHOCOLATE CARAMEL** 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. 10% Gratuity fee for group bookings of 8+.  
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