

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, 20% 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