

BARRENJOEY HOUSE

P A L M B E A C H

AFTERNOON MENU 3PM–5PM

MARINATED MIXED OLIVES GF / VG 9

lemon + rosemary

HOUSE-MADE FOCACCIA VG 10

olive oil + aged balsamic vinegar

SYDNEY ROCK OYSTERS GF / DF 7 EA

mignonette + lemon

CRAB TOAST 14 EA

brioche, spanner crab + roe

ZUCCHINI FLOWERS (2) GF / V 18

goat's cheese, honey, romesco + manchego

BEETROOT CARPACCIO N / VG 25

almond cream, herb oil + pine nuts

SNAPPER CRUDO GF / DF 26

orange vinaigrette, fennel, baby red cos
+ espelette

FRIED CALAMARI GF / DF 23

pepperberry, saltbush + chilli aioli

PRAWN COCKTAIL GF / DF 38

avocado, marie rose + lemon

FISH + CHIPS DF 38

market fish, fries + tartare sauce

DESSERT

BASQUE CHEESECAKE GF 14

raspberry + lemon myrtle

CHOCOLATE MOUSSE V / N 18

brownie, rhubarb + davidson plum

VANILLA COCONUT CREAM VG / N 16

seasonal fruits + macadamia crunch

PIZZA

GARLIC V 22

honey, manchego + rosemary

TOMATO V 24

fior di latte + basil

SALAMI 26

fermented chilli + basil

PRAWN 29

chilli, garlic + rocket

SIDES

LEAF SALAD GF / VG 14

seasonal leaf, pepitas + mustard vinaigrette

FRIES GF / V 12

rosemary + fennel salt + aioli

CHARRED BROCCOLI GF / V 16

preserved lemon, almond + shiso

SUGAR LOAF CABBAGE GF / V 18

stracciatella, fermented honey + capers

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, 20% on public holidays.
Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex.