

GROUP MENU



BARRENJOEY  
HOUSE  
PALM BEACH

*Group* **SHARED MENU - 75PP**

TO START

**ORGANIC SOURDOUGH**

butter or extra virgin olive oil NF/V

**MARINATED OLIVES**

lemon, rosemary + oregano DF/GF/NF/VG

**DUCK LIVER PARFAIT**

sour cherries + oregano lavosh NF

**CALAMARI FRITTI**

chilli aioli + lemon DF/NF/I



MAINS

**BARBECUED BERKSHIRE PORK CHOP**

cherry vinegar glaze, walnut + green chilli DF/GF

**RIGATONI ALLA VODKA**

tomato vodka sauce + parmesan NF



SIDES

**WINTER LEAF SALAD**

eschalot, honey + rosemary dressing DF/GF/NF/VGA

**SHOESTRING FRIES**

aioli DF/GF/NF/VGA

# Group SHARED MENU - 95PP

## TO START

### ORGANIC SOURDOUGH

butter or extra virgin olive oil NF/V

### MARINATED OLIVES

lemon, rosemary + oregano DF/GF/NF/VG

### DUCK LIVER PARFAIT

sour cherries + oregano lavosh NF

### CALAMARI FRITTI

chilli aioli + lemon DF/NF/A

### CRUDO TRIO

yellowfin tuna, kingfish + akoroo salmon DF/GF/NF/M



## MAINS

### BARBECUED BERKSHIRE PORK CHOP

cherry vinegar glaze, walnut + green chilli DF/GF

### SPAGHETTI ALLA VONGOLE

garlic, surf clams + parsley NF/A

### ROAST PUMPKIN

pearl barley, nettle + goat's cheese NF/V



## SIDES

### WINTER LEAF SALAD

eschalot, honey + rosemary dressing DF/GF/NF/VGA

### SHOESTRING FRIES

aioli DF/GF/NF/VGA



## DESSERT

### RUM BABA

orange & spice syrup + mascarpone NF/V

# Group SHARED MENU - 135PP

## TO START

### ORGANIC SOURDOUGH

butter or extra virgin olive oil NF/V

### MARINATED OLIVES

lemon, rosemary + oregano DF/GF/NF/VG

### CRUDO TRIO

yellowfin tuna, kingfish + akoroo salmon DF/GF/NF/M

### WAGYU BRESAOLA

celeriac, capers + mayonnaise DF/GF/NF

### OCTOPUS CARPACCIO

shaved fennel, capers + lemon DF/GF/NF/A



## MAINS

### WAGYU RUMP STEAK 250GM

cafe de paris, shoestring fries + red wine sauce GF/NF

### SPAGHETTI ALLA VONGOLE

garlic, surf clams + parsley NF

### ROAST PUMPKIN

pearl barley, nettle + goat's cheese NF/V



## SIDES

### FENNEL & PANCETTA GRATIN

white beans, potato + parmesan GF/NF

### SHOESTRING FRIES

aioli DF/GF/NF/VGA



## DESSERT

### RUM BABA

orange & spice syrup + mascarpone NF/V

## Upgrades

### SYDNEY ROCK OYSTERS +7 EACH

large rock oysters + freshly shucked DF/GF/NF/A

### OYSTERS KILPATRICK +8 EACH

pacific oysters baked with bacon, worcestershire + parsley DF/GF/NF/A

### SPANNER CRAB TOAST +16PP

salmon roe, chives + brioche NF/A

### GRILLED WA MARRON +58PP

curry butter + shoestring fries GF/NF/A



### CAVIAR SERVICE

served with creme fraiche, chives + toasted brioche

BLACK PEARL OSCIETRA 10GM NF +75PP

BLACK PEARL OSCIETRA 30GM NF +190PP



### AUSTRALIAN CHEESE SELECTION

served with honeycomb, muscatels + lavosh

### L'ARTISAN GRAND FLEURI +14PP

double cream brie, victoria

### BERRY'S CREEK RIVERINE BLUE +22PP

buffalo milk, victoria

### PYENGANA CHEDDAR +30PP

clothbound cheddar, tasmania



### ARRIVAL COCKTAIL +20PP

### BOATHOUSE MARGARITA

pineapple & jalapeño infused olmeca altos tequila, triple sec + lime

### APEROL SPRITZ

aperol, prosecco, soda + orange

# *Beverage Package*

## **BOATHOUSE CLASSIC - 2 HRS 55PP**

house beers, spirits + soft drinks included

### **SPARKLING**

Alpha Box & Dice 'Tarot' Prosecco Murray Darling, SA



### **ROSE**

2025 Shell Bay Rose, Merlot Blend Hunter Valley, NSW



### **WHITES**

2024 The Saviour, Sauvignon Blanc Marlborough, NZ  
2024 The Cray, Chardonnay Adelaide Hills, SA



### **REDS**

2024 The Pelican, Pinot Noir Adelaide Hills, SA  
2022 The Sailor, Shiraz McLaren Vale, SA

# *Beverage Package*

## TASTE OF AUSTRALIA - 2 HRS 75PP

house beers, spirits + soft drinks included

### SPARKLING

NV Chandon Brut Yarra Valley, VIC



### ROSE

2024 Vinden 'Headcase', Tempranillo Blend Hunter Valley, NSW



### WHITES

2023 Voyager Estate, Chardonnay Margaret River, WA

2025 Shaw + Smith, Riesling Adelaide Hills, SA



### REDS

2024 Giant Steps, Pinot Noir Yarra Valley, VIC

2022 Fierce III, Cabernet Sauvignon Barossa Valley, SA

# Beverage Package

## TASTE OF FRANCE - 2 HRS 95PP

house beers, spirits + soft drinks included

### SPARKLING

NV Veuve Clicquot 'Yellow Label' Champagne, FR



### ROSE

2024 Whispering Angel, Grenache Blend Cotes-de-Provence, FR



### WHITES

2023 Domaine d'Elise, Chardonnay Petit Chablis, FR

2023 Gérard Bertrand 'An 1618', Picpoul De Pinet Languedoc-Roussillon, FR



### REDS

2024 Louis Claude Desvignes, Gamay Beaujolais-Villages, FR

2023 David Moret, Pinot Noir Burgundy, FR

GROUP MENUS

GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE  
V VEGETARIAN | VG VEGAN | VGA VEGAN AVAILABLE  
DF DAIRY FREE | N CONTAINS NUTS

A AUSTRALIAN SEAFOOD | I IMPORTED SEAFOOD  
M MIXED ORIGIN SEAFOOD

We accept Amex, Visa and Mastercard. 10% surcharge on Saturday,  
12.5% surcharge on Sunday, 20% on public holidays. 10% gratuity fee  
for group bookings of 8+. Please note you will be charged up to  
1.43% for Visa and Mastercard and 2.2% for Amex.