

BARRENJOEY HOUSE

PALM BEACH

WELCOME TO BARRENJOEY HOUSE

Barrenjoey House is an iconic 100-year-old guesthouse and restaurant located in Palm Beach, Sydney. Built in 1923 by Albert Verrills for the Resch family, the venue holds the historical distinction of being the first Palm Beach address to have a telephone, aptly with the number "1".

Barrenjoey House has been a renowned dining destination for over 30 years, and we are proud to continue celebrating the very best Australian produce within this heritage-listed Northern Beaches institution.



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Oysters

ROCK OYSTERS 7 EACH

large rock oysters, freshly shucked served with
cabernet vinegar, cracked pepper + eschalot DF/GF/NF/A

OYSTERS KILPATRICK 8 EACH

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

Raw + Chilled

CRUDO TRIO 28

selection of sashimi grade fish, served with
extra virgin olive oil, eschalot, chives + lemon DF/GF/NF/M

OCTOPUS CARPACCIO 21

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

TIGER PRAWNS 38

cocktail sauce, baby gem lettuce + lemon DF/GF/NF/A

SMOKED SALMON PÂTÉ 16

salmon pearls + lavosh NF/A



BARRENJOEY SEAFOOD PLATTER 95PP

a selection of our premium chilled seafood, freshly shucked rock oysters,
sashimi grade fish, octopus, tiger prawns, smoked salmon pate + marron
served with marie rose sauce, mignonette + lemon M

CAVIAR SERVICE

served with creme fraiche, chives + toasted brioche

BLACK PEARL OSCIETRA 10GM 75 NF

BLACK PEARL OSCIETRA 30GM 190 NF

To share

MARINATED OLIVES 9

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

ORGANIC SOURDOUGH 9

butter or extra virgin olive oil NF/V

HEIRLOOM BEETROOT SALAD 19

radicchio, walnut, stracciatella + roast kombu dressing GF/V

DUCK LIVER PARFAIT 15

red currants + oregano lavosh NF

WAGYU BRESAOLA 18

celeriac, capers + mayonnaise DF/GF/NF

SPANNER CRAB TOAST 16

salmon roe, chives + brioche NF/A

CAULIFLOWER TEMPURA 19

yoghurt, curry crunch + pickled raisins NF/ V

CALAMARI FRITTI 23

chilli aioli + lemon DF/NF/I

BARBECUED KING PRAWNS 33

nduja butter + grilled lemon GF/NF/A

Pizza

MARGHERITA 24

tomato, fior di latte + basil NF/V

GORGONZOLA 26

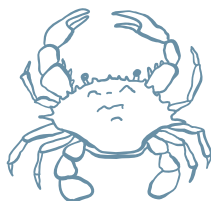
potato, radicchio, honey + rosemary NF/V

PANCETTA 32

caramelised onion, taleggio + italian kale NF

LOBSTER 36

fennel, garlic + fermented chilli NF/I



Pasta

SPAGHETTI ALLA VONGOLE 38

surf clams, garlic + parsley NF/A

RIGATONI ALLA VODKA 34

tomato vodka sauce + parmesan NF/V

MAFALDE, BEEF & RED WINE RAGU 39

slow cooked beef cheek + pecorino NF

Mains

ROAST PUMPKIN 34

pearl barley, nettle + goats cheese NF/V

SEARED YELLOWFIN TUNA 52

peppercorn sauce + shoestring fries GF/NF/A

GRILLED WA MARRON 58

curry butter + shoestring fries GF/NF/A

BEER BATTERED FISH + CHIPS 38

market fish, shoestring fries + tartare sauce DF/NF/I

CONFIT DUCK MARYLAND 48

sugarloaf cabbage, pistachio + oregano GF

BARBECUED BERKSHIRE PORK CHOP 48

cherry vinegar glaze, walnut + green chilli DF/GF

WAGYU RUMP STEAK 250GM 58

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

RIB EYE STEAK 600GM MS2+ 120

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

Sides

WINTER LEAF SALAD 15

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

SHOESTRING FRIES 9

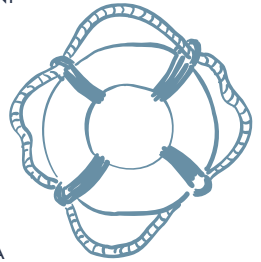
aioli DF/GF/NF/VGA

MAPLE GLAZED SWEET POTATO 15

feta, currants, seeds + lemon thyme GF/NF/V

FENNEL + PANCETTA GRATIN 15

white beans, potato + parmesan GF/NF



Dessert

JERSEY MILK PANNACOTTA 14

saffron + ginger poached pear GF/NF/V

RUM BABA 14

orange & spice syrup + mascarpone NF/V

CHOCOLATE MOUSSE 14

salted caramel sauce + peanut butter cream GF/V

AFFOGATO 18

espresso, vanilla ice cream + frangelico GF/V

Cheese

served with honeycomb, muscatels + lavosh

1 CHEESE 14 / 2 CHEESE 22 / 3 CHEESE 30

L'ARTISAN GRAND FLEURI

double cream brie, victoria

BERRY'S CREEK RIVERINE BLUE

buffalo milk, victoria

PYENGANA CHEDDAR

clothbound cheddar, tasmania

Sweet + Fortified

NV	Valdespino 'Yellow Label' Sherry, Pedro Ximenez Jerez, SP (60ml)	16
NV	Mr Pickwicks 'Particular', Port Tawny Barossa, AUS (60ml)	16
2024	Framingham, Noble Riesling Marlborough, NZ (75ml)	16
2009	Chateau coutet, Premier Cru, 'Sauternes', Semillon blend Bordeaux FR (75ml)	25

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.