

BARRETT'S

SHARED BANQUET MENU

Menu is designed to share

\$89 per person

SMALL PLATES TO SHARE

Stone baked cob loaf, cultured Hallstrom black garlic butter (V)

Fried zucchini flowers, lemon zested ricotta & herbed aioli (V)

Local marinated olives, lemon, chilli, garlic & fennel (V) (GF)

Calamari fritti, lemon pepper seasoning, citrus mayonnaise & garden sorrel

MAINS TO SHARE

Milly Hill 8-hour slow cooked lamb shoulder on the bone, mint jelly & pan sauces (GF)

Bouillabaisse of snapper, mussels, king prawns, saffron potatoes & sea salt and caraway sourdough

SIDES TO SHARE

Baby gem lettuce, red wine vinaigrette & preserved lemon (V) (GF)

Duck fat roasted red potatoes, herb salt (GF)(V)

DESSERT

Regional cheese selection, candied walnuts, dried fig, quince paste & crisp bread

We will gladly cater for any guests with specific dietary requirements