

BARRETTS RESTAURANT

Feature MENU

Available Friday 3rd & Saturday 4th May

Entree

Kingfish Ceviche

with citrus segments, watercress, radish, chilli

\$26

Recommended Wine Pairing

Corryton Burge | Eden Valley | SA

\$48 bottle

Main

Pan-seared Beef Eye Fillet

with roasted portobello mushrooms, potato and
leek rosti, confit shallot, chimichurri

\$49

Recommended Wine Pairing

Hinton's Hundred | Coonawarra | SA

\$12 glass

*Accor Plus Members receive 10% off

PULLMAN MAGENTA SHORES RESORT

BARRETTS RESTAURANT

Feature MENU

Available Friday 10th & Saturday 11th May

Main

Barramundi Fillet

with charred cauliflower, roasted potatoes,
butter beans, salsa verde

\$41

Recommended Wine Pairing

Credaro Five Tales | Margret River | WA

\$48 bottle

Dessert

Italian Meringue

with lemon curd, shortbread crumb,
wild berry coulis

\$18

Recommended Wine Pairing

De Bortoli 'Old Boys' 21yo Port | Hunter Valley | NSW

\$8 glass

*Accor Plus Members receive 10% off

PULLMAN MAGENTA SHORES RESORT

BARRETTS RESTAURANT

Feature MENU

Available Friday 17th & Saturday 18th May

Entree

Fried Smoked Gouda

with sun-dried tomato jam and
pepperoncini aioli

\$23

Recommended Wine Pairing

Cloud St Pinot Grigio | Regional Victoria | VIC

\$11 glass

Main

Peach Glazed Pork Cutlet

with whipped mascarpone, creamy polenta,
charred broccolini

\$39

Recommended Wine Pairing

Hinton's Hundred | Coonawarra | SA

\$12 glass

*Accor Plus Members receive 10% off

PULLMAN MAGENTA SHORES RESORT

BARRETTS RESTAURANT

Feature MENU

Available Friday 24th & Saturday 25th May

Entree

Beetroot & Vodka Cured Salmon

with crème fraiche, sturgeon caviar,
lemon balm and crispy croutes

\$29

Recommended Wine Pairing

Shaw & Smith | Adelaide Hills | SA

\$70 bottle

Main

Pork Cutlet

with truffle, pumpkin, pea and mint risotto
and an apple and rosemary infused jus

\$40

Recommended Wine Pairing

Mitolo Jester | McLaren Vale | SA

\$70 bottle

*Accor Plus Members receive 10% off

PULLMAN MAGENTA SHORES RESORT

BARRETTS RESTAURANT

Feature MENU

Available Friday 31st May & Saturday 1st June

Entree

Beetroot & Gin Cured Kingfish

with pickled radish, cherry gastrique and
watercress fennel salad

\$24

Recommended Wine Pairing

Tai Tira | Marlborough | NZ

\$78 bottle

Dessert

Fig Pudding

with hot whisky butterscotch, candied walnuts,
chantilly cream, winter berries

\$17

Recommended Wine Pairing

De Bortoli 'Old Boys' 21yo Port | Hunter Valley | NSW

\$8 glass

*Accor Plus Members receive 10% off

PULLMAN MAGENTA SHORES RESORT