

# Barrett's Menu

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## TO START

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Marinated olives, lemon, chili, garlic, fennel

12

Stone baked cob loaf, cultured black garlic butter

11.5

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## SMALL PLATES

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Pan seared king prawns – fried capers, salsa verde, micro greens

32

Oysters (6) – red wine mignonette or Kilpatrick

29

Arancini, toasted pine nuts, white mozzarella, grana padano, and date aioli

21

Fried zucchini flowers, lemon zest ricotta, herbed aioli, and micro greens

25

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## SALADS

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Beetroot Salad – green pears, labna, micro greens, pesto

20

Add chicken 4.5

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## MAINS

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Sous vide chicken breast, wild mushrooms, potato gnocchi, and cress

37

Bouillabaisse of local fish, mussels, king prawns with potato  
in a tomato saffron jus

45

Pumpkin risotto, pumpkin seeds, grana padano and micro greens

32

Seared Eye Fillet with a parsnip puree, seasonal vegetables,  
and a house made red wine jus

52

8 hour slow roasted lamb shoulder on the bone, mint jelly and pan jus

95

\*No Accor discount to apply to this

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## SIDES

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Duck fat roast potato

13

Broccolini, lemon and herb crumb

15

Baby gem greens, mustard & honey vinaigrette, cherry tomato, and green pears

13