



Barretts Restaurant Menu

ENTRÉES

Cheesy Truffle Garlic Bread

truffle butter, mozzarella cheese, fresh parsley

\$19

Burrata & Heirloom Tomato

toasted sourdough, basil oil

\$24

Korean Fried Cauliflower

gochujang glaze, sesame seeds, spring onion

\$23

Crispy Duck Spring Rolls

hoisin sauce, cucumber ribbons

\$25

Crispy Karaage Chicken

japanese mayo, lemon wedge, sesame seeds

\$23

Tempura Prawn Tacos

asian slaw, mango cream

\$26



MAINS

Lemongrass Chargrilled Chicken

served with coconut rice, papaya & herb salad, vietnamese dressing
\$36

Sumac Marinated Lamb Cutlets

potato gratin, prosciutto wrapped vegetable parcel, mint jus
\$48

Prime Rib Eye Steak

300g grass-fed ribeye msa 3 grade, garlic butter, roasted potatoes, seasonal greens
\$60

Slow Cooked Beef Rendang

creamy potato mash, pickled cucumber ribbons
\$39

Crispy Skin Salmon

summer quinoa salad, green bean, orange miso ribbons
\$44

Grilled Lemon Pepper Snapper

herbed cous cous, grilled zucchini, mango salsa
\$44

King Oyster Mushrooms Steaks

5 spiced braised cabbage, crispy kale, coriander and pistachio dressing
\$39

Grilled Pork Chops

five spice marinade, roasted kumara, sesame soy glaze
\$36



SIDES

Roasted Kumara Wedges with Garlic Aioli
\$12

Steamed Jasmine Rice, fragrant & fluffy
\$8

Sauteèd Asian Greens with Garlic and Sesame oil
\$12

Green Papaya Salad fresh herbs, chili, lime dressing
\$13

Truffle fries, parmesan garlic aioli
\$14

Roasted Baby Potatoes rosemary and sea salt
\$12

ADD ONS

Jus
\$4