



PULLMAN MAGENTA SHORES RESORT

BARRETTS  
RESTAURANT  
MENU

# BARRETTS RESTAURANT

## ENTRÉES

   **Marinated Baby Octopus**

Fresh tomato, herbs, capsicum, cannellini beans, lemon vinaigrette and balsamic reduction  
\$22

 **Traditional Hawaiian Poke**

Salmon Sashimi ginger marinade, cucumber, edamame, sesame seeds, togarashi aioli and corn tortilla chips  
\$26

 Option available **Steamed Mussels**

White wine, cream, fresh tomatoes, herbs, housemade focaccia  
\$22

 **Whipped Feta**

Rhubarb strawberry jam, Hunter Valley honey, toasted walnuts, warm flatbread  
\$20

 **Prosciutto Plate**

Seasonal fruit, marinated feta, tomatoes, basil, crostini's  
\$32

   **Butternut Squash Soup**

Roasted butternut squash with crème fraiche and micro herbs  
\$16

 **Rosemary Focaccia Bread**

Olive oil and balsamic  
\$13



Nut Free



Dairy Free



Vegetarian



Gluten Free



Vegan

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## MAINS

### **Seared Australian Salmon**

Cauliflower puree, tomato & caper vinaigrette

\$40

### **John Dory**

Mussels, broccolini, caviar cream sauce and fresh pea shoots

\$38

### **300g NY Steak**

Sweet potato puree, roast cauliflower, brussel sprouts, pancetta and walnut sage pesto

\$48

### **Prawn Ravioli**

Butternut squash ravioli, harissa cream sauce, pumpkin seeds, sundried tomato and squash chips

\$38

### **Pulled Brisket Ragout**

Roasted pancetta, green peas, cherry tomato, pappardelle, in a demi cream sauce

\$36

### **Paella Risotto**

Prawns, mussels, chicken, chorizo, capsicum & greens peas

\$38

### **Coconut Curry** Option available

Butternut squash, potato, and chickpeas served with jasmine rice, pappadum and mint raita

\$32



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## SHARED PLATTERS

  **Lamb Shanks**

Red wine and tomato braised lamb shanks served with baby duck fat potatoes, pan jus, spring salad and warm bread  
\$85

  **Half Roast Chicken**

Slow roasted half chicken served with baby duck fat potatoes, pan jus, spring salad and warm bread  
\$59

- No Accor discount on Shared Plates

## SIDES

Baby duck fat potatoes  
\$15

Broccolini, lemon panko crumb  
\$15

Spring salad lemon vinegerrette  
\$15



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## DESSERTS

### **Pot de Crème**

White chocolate, whipped ganache, lemon curd, and fresh berries

\$17

### **Chocolate Brownie**

Warm dark chocolate brownie served with vanilla ice cream and a maple butter sauce

\$17

### **Coconut Cheesecake**

Toasted coconut shavings, passionfruit and lime sauce

\$17



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