

Two Course Menu | 80

Three Course Menu | 95

Please note, groups of 10 or more are required to dine on our three-course 'La Famiglia' menu

ENTRÉE | shared

Smoked cured kingfish, jalapeno mayonnaise, radish, and citrus with green chilli dressing

Glazed beef ribs with parsnip purée, pickled shallots and tendrils salad Cardamom spiced pumpkin with mousse, quinoa, tahini dressing & seeded crisp

MAIN COURSE | choice of one

Crispy Ōra King Salmon with charred broccolini, caviar and tarragon beurre blanc Free range chicken breast with smoked shallot mayonnaise, caramelised lettuce heart, potato crisps and fried saltbush

Marinated lamb rump with cauliflower purée, spiced chickpea and chimichurri Ricotta gnocchi Alla Romana with green olives passata, vine tomatoes and herbed parmesan crisps

SIDE | shared

Dobson potatoes with herb salt and garlic lemon dressing

ADDITIONAL SIDE | three-course only

Roasted baby carrots with créme fraîche, salsa verde and roasted hazelnut

SHARED PETIT FOURS | three-course only

Spiced caramelised pear tartlets with walnut crumble and cream patisserie Mocha mud cakes with chocolate buttercream Lavender and Earl Grey macarons

OPTIONAL | \$30

Selection of cheeses, quince, muscatels, lavosh Please note, due to the nature of open kitchen meal preparation and possible cross-contamination, we are unable to guarantee the absence of any ingredients in any of its menu items. Please also note, all card transactions will incur a 1% transaction surcharge that will be applied to your final bill at the point of payment.

THE BARN SATURDAY LUNCH