

.barclays.

.breads.

\$4

garlic or herb on toasted turkish bread

.entree.

\$5

bruschetta

roma tomato, spanish onion & fresh basil,
with balsamic & olive oil

\$9

potato and leek soup

smoked salmon & soft poached egg

chicken satay

flame grilled, on apricot and sultana pilaf

king prawn cocktail

avocado, iceberg lettuce, tomato sorbet, prawn cracker

roast onion salad

oven roasted field mushroom, walnuts and parmesan cheese,
balsamic reduction

salt and pepper calamari

with a peanut relish and pickled cucumber

crisp skin pork belly

green papaya and cherry tomato salad

\$14

½ dozen oysters

Mornay or Kilpatrick

.barclays.

.mains.

\$19

grilled salmon fillet

pan roasted scallops, cauliflower puree, pear and watercress salad

roast rack of pork

potato gratin, apple and bacon wonton, blue berry and thyme jus

blue eye cod

crayfish crusted, seafood bisque, tomato and courgette tian

grilled 300gm new york sirloin

beer battered fries, onion rings, lemon parsley butter

pan fried barramundi fillet

char grilled king prawn, kipfler potato, salsa verde

oven roast duck breast

cumin poached pear, chilli jam, orange jus

seared lamb rack

wrapped in prosciutto and sage, cracked wheat tabouli & minted jus

char grilled 220gm beef fillet

sweet potato gratin, mushroom confit and a port wine jus

poached chicken breast

with a blue swimmer crab stuffing and a citrus vinaigrette

.table extras.

\$4

garden salad
steamed vegetables
mash potato

Should you prefer your fish or steak grilled with a simple salad, veg or mash potato, please just ask your wait staff

.barclays.

.sweets.

\$8

crème brûlée

banana and vanilla bean with pistachio wafers

sticky date pudding

with butterscotch sauce and toffee ice cream

bread & butter pudding

with rum and raisin ice cream

trio of ice cream

lemon tart

with a raspberry and rhubarb compote, chantilly cream

australian cheese plate

vintage cheddar, king island camembert, creamy blue brie

rice pudding

with calvados granny smith apple, and coconut cream

.coffee.

\$4

espresso

flat white

latte

cappuccino

long black

.tea.

english breakfast

earl grey

chamomile