

BARÇA FOOD & WINE

Mixing contemporary European cuisine with fresh Australian produce

OYSTERS - Freshly shucked (3 minimum)
Natural – with shallot vinaigrette (GF/DF) 3.5ea

BEEF MEATBALLS – Cucumber, chickpea, smoked eggplant (GF) 18.5
CHICKEN LIVER PARFAIT – Cornichons, relish, truffle toast (GF available) 17.5

CROQUETAS – Iberico queso & leek, smoked aioli (V) 15.0

SCALLOPS – Pumpkin puree, Jamon, chorizo 24.5

SHREDDED LAMB – Mashed potato, shaved fennel, lamb jus (GF) 18.5

PRAWN LINGUINE – Garlic, chilli, anchovies, tomato, basil, lemon 22/36

PUMPKIN GNOCCHI – Ricotta, mushrooms, spinach, truffle (V) 18/32

LAMB RAGU – Slow cooked lamb in tomato 19/33

SALT & PEPPER CALAMARI – Rocket, lime, chipotle aioli (GF/DF) 19/34

*MILK FED VEAL – Preserved lemon and mustard crushed potatoes, shallots, radish,
watercress(GF)* 34.5

SLOW COOKED BEEF CHEEK – Braised lentils, mashed potato 31.5

EYE FILLET 250g (O’Connor’s – Gippsland) – Thick cut chips, stuffed tomato, red wine jus (GF) 42.5

PAELLA – Skipper lobster, chorizo, calamari, prawns, tomato, saffron, peas (GF) 38.5

CHICKEN ROULADE – stuffed with fetta and spinach, dutch carrot, romesco sauce (GF) 29.5

MARKET FISH P.O.
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SIDES

MIXED LEAF & PARMESAN SALAD – Shaved fennel, vinaigrette (V/GF) 12.0

THICK CUT CHIPS – Chipotle aioli (GF/DF) 9.0

SEASONAL VEGETABLES (V/GF) 11.0

AFTER

SUNDAE – Italian meringue, vanilla ice cream, nuts, caramel (V/GF) 15.5

CHOCOLATE PUDDING - Vanilla ice cream, mixed berry coulis (V) 15.5

LEMON TART – Burnt orange caramel, clotted cream (V) 14.5

*CHEESE – Tasmanian double brie and blue cheese with toasted ciabatta and quince (V/GF
available)* 16.0