

Dinner Menu

Starter

Bread & Dips – fresh baked loaf served with selection of in-house dips \$15.90

Bruschetta

Napoli – ciabatta bread with a chunky Napoli tomato Fondue, basil pesto and parmesan \$9.90

Greek- ciabatta bread with olive oil, feta, sliced olives, and rocket leafs \$9.90

Herbs and garlic bread (3 pcs) \$8.90

Duck livers Pate –with toasted crostini, peach chutney, petit salad and Brie \$15.90

Fresh Clevedon coast Oysters:-

Served natural on ice with fresh lemons (GF) **or** beer battered with homemade tartare sauce

\$ 22.00 ½ Doz \$42.00 Doz

Entrée

Shrimps Ceviche – marinated shrimps with lemon, sweet chili, tomato, avocado, mesclun, onion, coriander served with crostini \$16.90

Walnuts and apple salad- sliced fresh apple, roasted walnuts, cabbage, salad mix, blue cheese and beetroot with homemade dressing \$18.90 **(V)(GF)** add chicken extra \$5

Barracuda famous Seafood Chowder - pride of fresh Pacific seafood bounty served with grilled garlic bread \$16.90

Scallops and smoked salmon parcel- with sweet chilli garlic prawns, salad and citrus hollandaise sauce \$21.00

Duck Envelopes

Duck meat, choy sum, rhubarb puree, peach chutney, brie \$21.00

NZ Green lip Mussels

In lemon grass, white wine, coconut cream, green curry broth, toasted ciabatta \$17.90

Calamari

Salt and pepper squid rings served with rocket salad, lemon and garlic aioli \$16.90

Arancini Balls (V) -Crumbed and fried arancini risotto balls stuffed with sundried tomato, mozzarella cheese and herbs, served with cherry tomato and garlic mayo \$13.90

***Dishes could have some ingredient not listed on the menu
If you have any allergy please inform the staff before ordering***

Main



Free range pork belly confit \$35.90

Roasted vegetables and crackling with apple cider sauce (GF)

Saveur Duck confit \$ 38.90

Half a duck with pink grape fruit jus, kumara, and Edamame beans (GF)

Grilled marinated Chicken breast \$36.90

Brie cheese, spinach and tomato on vegetable medley and roasted garlic jus (GF)

Aged T- bone steak \$37.90

Crispy potato wedges, summer salad and peppercorn mustard sauce (GF)

Eye fillet mignon \$39.90

Wrapped with streaky bacon, potato gratin, buttered spinach and onion rings in Chianti vino sauce

Braised Lamb shank single \$29.90 double \$39.90

Served with Whipped potatoes, green beans and cherry tomato with mint wine jus (GF)

Today's catch

Please ask waiting staff for today's fish

New Zealand king Salmon fillet \$35.90

Cajun crusted with pumpkin risotto, rocket leaves, topped with a prawn cutlet herb lemon sauce

Barracuda seafood platter \$99.00

Crumbed fish fillet, Tiger prawns, smoked salmon, natural oysters, calamari, steamed mussel, accompanied with chowder, salad garnish, bread and tartare sauce

Chicken pasta – marinated chicken pieces, mushroom, sundried tomato and creamy parmesan \$29.90

Seafood pasta- *Smoked salmon and prawns pappardelle tossed with steamed mussels in herbs creamy Napoli sauce \$34.90*

Risotto (GF) – pumpkin, spinach. Blue cheese, creamy white wine sauce \$26.90 add chicken extra \$5

SIDES

Roasted gourmet potato with parmesan \$8.50

Seasonal vegetables with garlic and olive oil \$8.50

Mixed leaves salad with homemade dressing \$6.50

French Fries with tomato sauce and aioli \$8.00

Seasoned potato wedges with chili sour cream \$9.90

Kumara chips with aioli \$10.90