

BARRACUDA RESTAURANT

EARLY MEAL

Big Breakfast — \$25.90

Any style eggs, multigrain toast, mushroom, spinach, maple bacon, sausage, potato rosti, grilled tomato

French toast — \$24.90

Brioche toast, citrus ricotta, maple syrup, caramelized banana, maple bacon

Avocado, Bacon Stack — \$21.90

Sourdough, hummus, maple bacon, citrus ricotta, avocado, tomatoes .
Add egg \$3

Creamy mushroom — \$20.90

Wine glazed mushroom in creamy sauce served with maple bacon and Sourdough toast

Three Eggs folded Omelette — \$19.90

Bacon, cheese, mushroom, tomatoes, spinach served with Multigrain toast

Egg Benedict — \$17.90

Poached eggs on potato rosti or sourdough with spinach & hollandaise
Add Bacon \$6 | Salmon \$7 | Mushroom \$6

Any Style Eggs — \$11.90

Eggs your way with Sourdough toast
Add Bacon \$6

Sunrise Bagel — \$18.00

Bacon, lettuce, tomato relish, hollandaise, cheese & fried egg

Salmon Deluxe Bagel — \$18.00

Cream cheese, smoked salmon, capers, herbs

VEGAN **Vegan Bowl** — \$21.90

Avocado, grilled tomato, greens, potato rosti, hummus, assorted nuts, sautéed mushrooms and broccoli

Ham & Cheese Sandwich with fries — \$18.00

Ham, cheddar, lettuce, tomato, avocado, mustard, pickles, mayo on Turkish bread
Add Fried egg \$3

Kusandi Chicken Sandwich with fries — \$18.00

Grilled chicken, Kusandi, pickles, lettuce, mayo on Turkish bread

Sides

Sautéed Mushroom \$6 | Smoked Salmon \$7 | Bacon \$6 | Wilted Spinach \$5 | GF Toast \$3 |
Egg \$3 | Sausage \$5 | Avocado \$5 | Rosti \$5

ENTRÉE

Garlic Prawns — \$16.90

Prawns cooked with garlic, chili infused olive oil & butter, served with toast

Mussels — \$19.90

Cooked in creamy green curry sauce, served with toast and fresh lemon

🍷 Seafood Platter — \$24.90

Scallops baked in herb garlic butter & cheese, smoked salmon, sweet chili prawns, clams, served with side salad
Add: Oysters \$5

🍷 Arancini Funghi — \$15.90

Crumbed risotto balls with mushroom, mozzarella cheese and herbs served with spicy tomato sauce

🍷 Bruschetta — \$15.90

Crostini's loaded with garlic, onion, tomato, bocconcini & basil served with salad

🍷 Pan Seared Scallops — \$19.90

Pan seared scallops cooked with white wine & garlic confit served with cauliflower puree, asparagus, cherry tomatoes & spinach

Crispy lemon pepper squid rings — \$15.90

Crumbed squid rings, served with mixed salad, lemon & tartare sauce

Seafood Chowder — \$20.90

Pride of fresh pacific seafood bounty served with garlic bread
Dinner Portion \$34.90

🍷 Fresh Oysters ½ Doz ; 1 Doz — \$31.90 \$63.90

Choice of natural on ice with lemons and white wine vinegar | beer battered with tartare sauce

🍷 Herbs & Garlic Bread (3 pcs) — \$10.50

Add Cheese \$4

SALADS

🍷 Cranberry Chicken Walnut Salad — \$21.90

Chicken, raisin, sour cream, cranberry, celery, walnuts, apple, homemade dressing

🍷 Prawn Salad — \$22.90

Wine poached prawn, mesclun, tomatoes, beetroot, bell pepper, apple, pickled onion, mustard, homemade dressing

Caesar Salad — \$22.90

Lettuce, croutons, parmesan cheese, soft egg, anchovies, bacon & chicken, mustards and home made dressing

Oriental Beef Salad — \$19.90

Sautéed beef strips, tomato, mesclun, pickled onion, carrot, crispy noodles, mandarins, home made dressing.

BURGER & PIZZA

Beef Burger — \$25.90

Beef patty, lettuce, tomato, cheese, onion, pickles, homemade sauce & fries

Pulled Pork Burger — \$25.90

Pulled pork tossed in BBQ sauce with apple slaw, lettuce, tomato, fries

Meat Lovers Pizza — \$25.90

Mozzarella, mushrooms, capsicum, black olives, salami, ham, beef, bbq sauce, seasoning

Hawaiian Pizza — \$22.90

Mozzarella, smoked ham, pineapple, seasoning

Four Cheese Pizza — \$22.90

Mozzarella, parmesan, brie & bocconcini

Chicken Burger — \$25.90

Fried chicken, cheese, coleslaw, lettuce, pickles, homemade sauce, fries

Pepperoni Pizza — \$23.90

Mozzarella, pepperoni, onion

Peri Peri Chicken Pizza — \$23.90

Mozzarella, onion, capsicum, aioli, peri peri sauce, seasoning

Margherita Pizza — \$22.90

Mozzarella, tomato, basil pesto, seasoning

PASTA & PAELLA

🍷 Seafood Paella — \$35.90

Saffron-infused Bomba rice loaded with seafood medley

Pasta Carbonara — \$19.50

Your choice of meat cooked in creamy white sauce with onion, mushroom, garlic & parmesan
Chicken | Bacon

Creamy Chicken Pasta — \$19.90

Chicken, onion & parmesan in creamy white sauce

Shrimp Pasta — \$25.90

Pasta cooked with shrimp, lemon, garlic, red pepper, baby spinach, tomatoes & parmesan

Seafood Pasta — \$35.90

Seafood medley served with pasta in Napoli sauce

🍷 Vegetable Pasta — \$23.90

Onion, garlic, mushroom, capsicum, olive, spinach, tomato, cooked in your choice of sauce
Napoli | Creamy white

MAINS

Scotch Fillet (250 grams) — \$38.90

Served with seasonal vegetables, wedges / fries / Mash
Choice of sauce peppercorn | mushroom

🍷 King Salmon Fillet — \$36.90

Pan seared salmon fillet served with creamy mash, vegetables and orange sauce

Chicken Scollopini — \$28.90

Pan fried chicken breast served with buttery mushroom sauce seasonal vegetables and inhouse potato

🍷 Market Fish — \$MP

Served pan fried with mash & seasonal vegetables

Beef Bolognese — \$21.90

Slow cooked beef mince with a soffritto of onions, carrots, celery & tomatoes served with pasta

Beer Battered Fish — 19.50 / MP

Your choice of fish served beer battered with fries, tartare, tomato sauce and side salad.
Hoki / Market Fish

🍷 Pan Seared Duck Breast — \$36.90

Honey and soy glazed duck breast served medium well with spicy tomato sauce, broccoli, beans, spinach and inhouse potatoes

Pork Ribs (400 grams) — \$31.90

Pork ribs, JD sauce, garden salad, apple slaw with fries and tomato sauce

🍷 Lamb Shank — \$32.90

Slow braised lamb shank served with mash, vegetables & red wine jus

Pork Roast — \$19.50

Traditional roasted Pork served with roasted vegetables, peas & gravy

Pork Scaloppini — \$18.90

Crumbed pork fillet, creamy mushroom sauce cooked with marsala wine served with mashed potato.

🍷 Bangers & Mash — \$21.90

Classic Pork sausages, mashed potato with onion gravy & peas

SIDES

Fries — \$11.90

Served with tomato sauce and garlic aioli

Mixed leaves salad — \$10.90

Green salad leaves with homemade dressing

Wedges — \$12.90

Served with Sweet chilli and garlic aioli

Roasted gourmet potato with parmesan —

\$10.90

DESSERTS

Sticky Date Pudding — \$11.90

Moist sponge cake made with finely chopped dates, covered in a caramel sauce, served with a vanilla custard & ice cream

☞ Crème Brûlée — \$12.90

Smooth rich vanilla custard topped with crackly caramelized sugar topping

Tiramisu — \$16.90

Amaretto and marsala soaked savoiardi sponge fingers layered with coffee infused mascarpone cheese, finished with chocolate fudge sauce served with vanilla ice cream

☞ Banana Split — \$13.90

Fresh banana, three scoops of ice cream, pineapple, cream, nuts and maraschino cherries.

Special Coffee — \$13.90

Double shot espresso, shot of spirit or liquor of your choice topped with cream

Affogato — \$9.50

Double shot espresso with single scoop of vanilla icecream
Add Liquor \$7