

BARRACUDA RESTAURANT

EARLY MEAL

Big Breakfast — \$25.90

Any style eggs, toast bread, mushroom, spinach, bacon, sausage, grilled tomato, hash brown, tomato relish

Three Eggs folded Omelette — \$19.90

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

Benedicts

Classic Egg — \$18.90

Poached eggs on potato rosti with spinach, grilled tomato, hollandaise

Bacon — \$23.90

Poached eggs on potato rosti with spinach, Bacon, hollandaise

Salmon — \$24.90

Poached eggs on potato rosti with spinach, smoked salmon, hollandaise

Mushroom — \$22.90

Poached eggs on potato rosti with spinach, mushroom, hollandaise

Any Style Eggs — \$12.90

Toast bread, tomato relish & greens
Choice of poached | scrambled | fried | folded omelette

Creamy mushroom — \$20.90

Wine glazed mushroom in creamy sauce served with bacon and toast bread

Avocado Toastie — \$17.90

Toast bread, tomatoes, cream cheese, balsamic, greens
Add Egg \$3

French toast — \$19.90

Brioche toast, vanilla mascarpone, cookie crumble, chia & berry compote, seasonal fruits and maple

Granola Bowl — \$16.90

Homemade granola, seasonal fruits, chia & berry compote, honey, greek yogurt

Vegan Bowl — \$21.90

Avocado, grilled tomato, wilted spinach, hashbrowns, hummus, assorted nuts, tomato relish

Sides

Sautéed Mushroom \$6 | Smoked Salmon \$7 | Bacon \$7 | Wilted Spinach \$7 | Hashbrown \$5 |
Gluten Free Toast \$3 | Egg \$3 | Sausage \$4 | Avocado \$7 | Rosti \$4

ENTRÉE

Pan Seared Scallops — \$19.90

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

Lamb Tacos — \$17.90

Pulled lamb, spicy avocado, tomato salsa with fresh baked tortilla

Garlic Prawns — \$17.90

Prawns cooked with garlic, fresh chilli & olive oil served with toast bread

Seafood Chowder — \$19.90

Pride of fresh pacific seafood bounty served with garlic bread
Main size \$34.90

Mussels — \$19.90

Cooked in green curry, white wine, cream served with toasted artisan bread and fresh lemon

Crispy lemon pepper squid rings — \$18.90

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

Seafood Platter — \$24.90

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

Fresh Oysters (gf) ½ Doz ; 1 Doz — \$31.90 \$63.90

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

Bruschetta — \$15.90

Toasted crostini's loaded with tomato & bocconcini cheese served with salad

Aranchini Balls — \$15.90

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

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

SALADS

Caprese Salad — \$15.90

Fresh tomatoes, bocconcini, basil, balsamic, olive oil, salt & pepper, pesto

Oriental Beef Salad — \$18.90

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

Prawn Salad — \$21.90

Wine poached prawn, tomatoes, beetroot, roasted bell pepper, apple, shallots, mustard, homemade dressing

Signature Barracuda Salad — \$20.90

Mesclun, roasted bell pepper, asparagus, baby carrot & pumpkin seeds, carrot puree, smoked salmon

MAINS

Scotch Fillet Steak (300grams) — \$42.90

Scotch fillet steak served with crispy potato wedges | fries, Choice of sauce -
peppercorn | mushroom sauce
Add egg \$3.00

Pan Seared Duck Breast — \$40.90

Honey and soy glazed duck breast served medium well with seasonal vegetables, carrot
pure and gourmet potato

Lamb Risotto — \$35.90

Slow braised lamb with green herb risotto cooked in mascarpone cheese & butter

Lamb Shank — \$35.90

Slow braised lamb shank served with mashed potatoes, seasonal vegetables and jus.
Double \$45.90

Seafood Pasta — \$38.90

Pasta served with calamari, prawns, mussels, scallop, in pomodoro sauce

Fish of the Day — POA

Our service staff will advise you of our specials.

Mushroom Risotto — \$28.90

Mushroom risotto with truffle oil cooked in mascarpone cheese & butter

Bruschetta Chicken — \$39.90

Oven baked chicken topped with fresh tomato, basil pesto, parmesan, served with
seasonal vegetables and roasted potato in arrabiata sauce

King Salmon Fillet — \$38.90

Pan seared salmon fillet served with mash potatoes, vegetables in lemon butter sauce

CLASSICS

Creamy Chicken & Vegetables — \$18.90

Pan fried chicken fillet cooked with white wine in creamy mushroom sauce served with
buttered vegetables and a toast.

Chef's Special Pasta — \$18.90

Chicken, onion, garlic, parmesan, butter in creamy tomato sauce

Pasta Carbonara — \$18.90

Bacon & onion, mushroom, parmesan, garlic in white cream sauce

Beer Battered Fish — \$18.90

Battered hoki fish served with fries, tartare sauce, tomato sauce and side salad.

Pork Scaloppini — \$18.90

Crumbed pork fillet with Italian marsala wine and creamy mushroom sauce served with
mashed potato.

Barracuda Roast — \$18.90

The traditional roasted meat of the day with roasted vegetables, peas and gravy

BURGER & PIZZA

Chicken Burger — \$25.90

Fried chicken, cheese, coleslaw, pickles, homemade sauce, brioche bun, served with fries

Pulled Pork Burger — \$25.90

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

Meat Lovers Pizza — \$25.90

Tomato base, mushrooms, capsicum, black olives, oregano, chorizo ,ham, beef, bbq sauce

Margherita Pizza — \$22.90

Tomato base, sliced tomato, basil pesto, seasoning

Hawaiian Pizza — \$22.90

Tomato base, smoked ham, pineapple, seasoning

Peri Peri Chicken Pizza — \$23.90

Tomato base, onion, black pepper, capsicum, aioli, peri peri sauce, oregano

Smoked Salmon Pizza — \$26.90

Tomato base, black pepper, mozzarella, capers

DESSERTS

Cheese Cake — \$15.90

Creamy white cheesecake filling on vanilla biscuit base swirled with a berry filling, served with strawberry sauce & ice-cream

Chocolate Demise — \$15.90

Layers of rich moist chocolate cake with chocolate mousse served with chocolate ice cream and fudge sauce

Tiramisu — \$15.90

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

Banana Split — \$15.90

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

Lemon de Sorrento — \$15.90

A heavenly union of delicate lemon cream gelato with a passionfruit center, topped with a zesty fresh lemon sorbet all on a vanilla sponge base

Special Coffee — \$15.00

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

Affogato — \$9.90

Double shot espresso with one scope of vanilla ice cream
Add Liquor \$8

SIDES

Fries — \$11.90

Served with tomato sauce and garlic aioli

Wedges — \$12.90

Served with Sweet chilli and garlic aioli

Seasonal vegetables — \$12.90

Seasonal vegetables tossed in garlic and olive oil