

Barberra Restaurant

DINNER Tuesday - Saturday from 5pm

We have curated our menus based on fresh, seasonal ingredients and the flavours and influences of both local suppliers and the Pacific Rim. Both our food and beverage menus feature a large number of plants and flowers from our Sydenham and roof-top gardens. We believe in a root and stalk philosophy, reusing as much of the plant as possible. Our proteins are all free range and line caught where possible. You will see a large range of our dishes are gluten free, keto friendly, and easily adaptable to make vegetarian or vegan.

Snacks / Small

Wasabi + seaweed salted popcorn (VE)(GF) \$6

House made bread + butter (V) \$6

Rosemary + orange marinated olives (VE)(GF) \$8

Prawn croquettes, preserved lemon mayo, leaves + radish \$16

Edamame, garlic soy + salt (GF) (VE) \$6

Scallops, house satay sauce + pickled ginger, sesame (GF)(DF) \$22

Fried chicken, sriracha maple + pink peppercorn aioli \$16

Fried tofu, kimchi + sriracha maple (VE*) \$16

Salt + pepper squid, red pepper coulis, chickpeas, sage + lemon \$16

Whipped chicken parfait, hazelnut crumb, waffle shards, mustard, shallots, blueberry gastrique + leaves \$18

Crab + corn empanadas, red pepper sauce + lemon \$16

Raw

Today's crudo (DF) (GF) \$22

Smoked beef carpaccio, strawberry + begonia salsa + fried cheese \$22

Venison tataki, orange reduction, shallot, labneh + pistachio (GF)(DF) \$18

Ceviche, coconut cream, fresh herbs, chilli, lime, powdered seaweed + leaves (GF)(DF) \$18

Beef tartare, smoked hens egg yolk, leaves, cornichons, horseradish emulsion, shallots, mustard, capers + toasts (DF) \$22

Gin cured Ora King salmon, fennel, citrus, radish, horseradish emulsion, leaves + prawn crackers (DF) (GF) \$20

Sesame tuna, watermelon, basil, radish + wasabi mayo (GF) \$22

Main / Large

250g beef ribeye, chimichurri, walnuts, shiitake dumpling, mustard + black garlic (DF) \$32

Ora King Salmon, miso broth, sesame, radish, ginger + seasonal green vegetables (GF)(DF) \$34

Chicken thigh, chilli corn, drunk pineapple, sesame \$30

Duck breast, parsnip puree, hazelnuts, kale + cherry sauce (GF)(DF) \$34

120gm horopito ash rubbed venison medallion, horseradish, beetroot textures, charred shallots, red wine jus + leaves (GF) \$34

White fish, cauliflower, edamame, scallions, radish + saffron cream (GF) \$34

Tofu + vegetable Balinese style curry, rice, pickles + herbs (GF)(VE) \$30

Spiced lamb, maple carrots, buckwheat, pistachios, smoked labneh + crispy curry leaves (GF) \$34

Sides (pp)

Green salad * \$5

Seasonal greens * \$5

Asparagus, lemon + almonds (VE)(GF) \$7

Carrot, maple, pomegranate, tahini + mint (VE)(GF) \$5

Duck fat potatoes, herb emulsion + crispy shallots (GF) \$5

Stone fruit caprese, mozzarella, basil, tomato + balsamic (GF) \$6

Beets, condensed milk dressing, caraway + balsamic (V)(GF) \$6

Miso eggplant, sticky lime pickle, fresh chilli, herbs + pickled red onion (GF)(VE) \$7

Please let us know if you have any allergies or dietary requirements

GF- Gluten Free V- Vegetarian VE- Vegan DF- Dairy Free

*Can be made on request

Barberra Restaurant

We have curated our menus based on fresh, seasonal ingredients and the flavours and influences of both local suppliers and the Pacific Rim. Both our food and beverage menus feature a large number of plants and flowers from our Sydenham and roof-top gardens. We believe in a root and stalk philosophy, reusing as much of the plant as possible. Our proteins are all free range and line caught where possible. You will see a large range of our dishes are gluten free, keto friendly, and easily adaptable to make vegetarian or vegan.

Dessert

Citrus terrine of orange sorbet + lemon lime ice cream, negroni gel, mandarin + basil (GF) \$16

Chocolate sphere filled with ice cream, compote + popping candy, on biscuit crumbs with hot salted caramel sauce \$18

Lemon + passionfruit bombe Alaska, earl grey soaked polenta cake, yuzu curd + raspberries (GF) \$18

Matcha ice cream sandwiched between chocolate brownies with raspberry + pistachio crumb (GF) \$16

Pimms jelly, cucumber sorbet, citrus, basil + berries (GF) \$16

Petite Fours

All four the same, or one of each \$15

Chocolate truffle, orange + popping candy (GF)

White chocolate + berry creme filled chocolate cup, berry sugar + berry gel (GF)

Sesame toasted marshmallow (GF)(DF)

Mango ice cream, waffle cone + lemon thyme sugar

Cheese

25g \$6

50g \$10

100g \$19

with wafers and quince paste (GF)

Dessert Wine

2008 Pyramid Valley Rose Vineyard,
Late Harvest Riesling \$95

2014 Pegasus Valley, Finale 325ml \$85

Port

Penfold Father Grand Tawny 10 Year old \$10

Grant Berge Tawny 10 Year Old \$11

Taylor's LBV 2013 \$12

Sandeman LBV Porto 2011 \$13

Sandeman Old tawny Port 10 Year Old \$15

Hot

Black coffee \$4

White Coffee \$4.5

Chocolate + Chai \$5

Tea pot \$6

Large + 50c

Alternative milk \$1

Extra shot \$1