

Craft

Bartons Menu

Autumn Winter 2010

■■■ entrées/starters/share

Warm ciabatta roll 2.0

Extra virgin olive oil with spiced ground hazelnuts with toasted sesame seeds 4.2

Marinated Italian olives with ricotta, baby capers and toasted ciabatta 9.9

Salumi – selection of Italian cured meats and hand rolled grissini 10.9

Grain fed beef carpaccio with rocket leaves, aioli, capers and reggiano 14.9

Scallops with pancetta, sage, cauliflower puree and onion compote 16.9

Goat's cheese fritters with confit tomato, walnuts, speck and mustard mayonnaise 15.9

Pistachio crusted buffalo mozzarella with beetroot, baby watercress and spiced vincotto 15.9

Oysters natural with fresh lemon 14.9 28.9

Oysters natural with apple vinaigrette 16.9 32.9

Oysters baked with pancetta, shallots and smoky tomato dressing 16.9 32.9

Note: See pasta section for more entree options

■ ■ ■ pasta and risotto

Crab and chilli risotto with lemon, cherry tomatoes, fresh basil and crème fraiche 16.9 28.9

Handmade gnocchi with pumpkin, ricotta, burnt butter, hazelnuts, crispy sage and aged parmesan 14.9 22.9

Wide ribbon pasta with scampi, prawns, scallops, mussels, roasted garlic, tomato, and chive butter 17.9 35.9

Angel hair pasta with house made veal and pork meatballs, rich tomato ragu and pecorino romano 15.9 25.9

'Macaroni cheese' of baked cauliflower, talleggio, and Barossa valley smoked bacon with salsa verde 26.9

Risotto with smoked chicken, wild mushrooms, braised leeks and thyme 15.9 26.9

■ ■ ■ mains

Eye fillet of beef with potato crisps, roasted shallots, horseradish aioli, beetroot puree and jus 36.9

400g T-bone served with roasted potatoes, grilled lemon and black pepper 35.9

Premium pork cutlet with truffled cannellini beans, crispy speck, salt cured olives, Porcini glaze and pangrattato 31.9

NT barramundi with roasted SA king prawns, fennel puree, baby spinach and white sambucca butter 32.9

Twice cooked duck leg with soft polenta, sautéed black cabbage and muscatel glazed pear 32.9

Pan roasted chicken breast with duck sausage and pistachio stuffing, creamed potato and rich chicken jus 26.9

■ ■ ■ sides for two

Crispy baby potatoes and pancetta 8.9

Shoestring fries and aioli 7.9

Spinach with lemon and garlic 8.9

Rocket salad with shaved parmesan 10.9

■ ■ ■ something to finish

Soft centred warm chocolate pudding with vanilla bean gelato 12.9

Honey and almond biscotti semi freddo with house made Florentines and hot fudge 13.9

Caramelized Limoncello tart with orange toffee syrup and white chocolate cream 11.9

Selection of Italian cheeses with caramelized figs, smoked almonds, muscatels and lavosh 23.9

Affogato - vanilla bean ice cream with a shot of espresso with your choice of Bailey's, Frangelico or Kahlua liqueur 9.9

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Summer 2010