

CRAFT

Bartons Menu

Christmas 2011

■ ■ ■ entree

Warmed ciabatta roll 2.0

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

Goats cheese crostata with honey roasted ears, wilted rocket, walnuts and prosciutto 15.9

Hot smoked salmon with crab mayonnaise, caramelised tomatoes, watercress and truffled toast 16.9

Mushroom and tallegio arancini served with porcini balsamic aioli and radicchio 16.9

Gratineed scallops with crispy pork belly salad and burnt orange butter 21.9

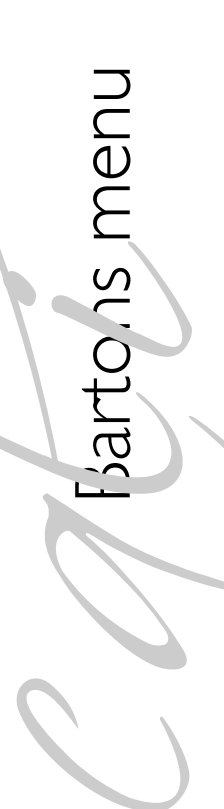
Duck terrine, vanilla pear marmalade, baby herbs and parsley vinaigrette 16.9

Oysters

Natural with lemon 16.9 31.9

Natural with shallot and chardonnay vinegar 18.9 32.9

Baked with pancetta and Worcestershire 18.9 32.9



■ ■ ■ pasta and risotto

Handmade gnocchi with braised duck, truffled mushrooms, thyme and parmesan 16.9 32.9

Linguine with smoked salmon, cherry tomato, dill mustard, peas and leeks 15.9 27.9

Oriechette with chicken, pancetta, caramelised onions, radicchio and gorgonzola 14.9 25.9

Risotto of blue swimmer crab with fennel, chilli, saffron, tomato and white wine 15.9 29.9

Risotto with beetroot, goats cheese, hazelnuts, balsamic and baby spinach 13.9 22.9

Risotto with pork belly, scallops, preserved lemon, basil and crème fraiche 16.9 31.9

■ ■ ■ main

Chargrilled eye fillet (250g) with balsamic shallots, potato puree, porcini butter, beef jus and baby parsley 38.9

Salt water barramundi with gypsy bacon, leek veloute, tarragon and lemon scented spinach 34.9

Prosciutto wrapped spatchcock breast and confit leg with sage, fried polenta and smoked mozzarella 32.9

Caramelised pork belly with butternut pumpkin, glazed fennel, walnuts, muscatels and sherry jus 32.9

Crisp roasted duck breast with braised duck cannelloni, fried onion rings and creamed watercress 37.9

■ ■ ■ sides

Roasted potatoes with rosemary butter 8.9

Iceburg and radicchio salad 6.9

Sautéed green beans with lemon and parsley 8.9

Shoestring fries with aioli 7.9

■ ■ ■ dessert

Flourless chocolate torte with mascarpone, malt icecream and hazelnut hot chocolate 14.9

Vanilla and coconut pannacotta with coconut macaroons, strawberries and milk caramel 12.9

Honey icecream cone with toasted passionfruit marshmallow, raspberry puree and pistachio praline 16.9

Selection of sorbets 8.9

Affogato with choice of liqueur 9.9

Selection of cheeses (for two) with fig paste, smoked almonds, muscatels and lavosh 28.9