

*CRAFT*

# Bartons Menu

Summer 2010

■■■ entrées/starters/share

Ciabatta roll 2.0

House dukkah, extra virgin olive oil. per serving 4.2

Marinated Kalamata olives 7.9

Free range chicken liver pate with Muscat jelly and sour cherry brioche 10.9

Buffalo mozzarella with vine ripened tomatoes, basil, parmesan and grissini 13.9

Smoked salmon with wholemeal blinis, crème fraiche, cucumber and chives 15.9

Seared scallops with roast pork, toffee apples, radish salad and Pedro Ximenez 17.9

Honey roasted quail, de-boned and stuffed with apricots and almonds served with onion relish 18.9

Coffin bay oysters

Natural with lemon 14.9 28.9

Natural with a tomato and lime gazpacho and flying fish roe 15.9 30.9

Baked with a bacon and herb crust topped with hollandaise 16.9 32.9

## ■ ■ ■ pasta and risotto

Ricotta filled large pasta shells and lamb shank ragout with Pecorino Romano and Salsa Verde 15.9 26.9

Linguine with blue swimmer crab, cherry tomatoes, lemon, chilli and basil 18.9 30.9

Handmade gnocchi with gorgonzola, fresh peas, butternut pumpkin and toasted bread crumbs 15.9 26.9

Risotto with scallops, mussels, prawns, roasted tomatoes, verjuice and herbs 18.9 31.9

Risotto of roasted duck, truffle and porcini mushrooms, baby spinach, mascarpone and aged parmesan 17.9 28.9

## ■ ■ ■ mains

Slow cooked pork belly with kipfler potato salad, double smoked bacon, watercress and apple aioli 31.9

Grain fed eye fillet with sticky shallots, horseradish butter, potato puree and Shiraz jus 34.9

Roasted duck breast and truffled duck pie with an orange salad, asparagus and spiced vincotto 34.9

Crispy skinned barramundi with green beans, Kalamata olives, cherry tomatoes, basil, pancetta and hollandaise 29.9

Chicken confit with roasted sweet corn, chorizo sausage, goats cheese, coriander and candied walnuts 26.9

## ■ ■ ■ sides for two

Buttered green beans and bacon 7.9

Shoestring fries and aioli 7.9

Roasted baby potatoes with rosemary, lemon and garlic 7.9

Rocket, maple roasted pear and parmesan salad 9.9

■ ■ ■ something to finish

Poached apricots and rich chocolate mousse with white chocolate sorbet and baci biscuits 14.9

Cinnamon crème brulee with banana fudge ice cream and caramel almond clusters 12.9

Summer berries layered with pistachio custard, pink champagne jelly, crushed macarons and jersey cream 13.9

International cheese plate (for two)– chef's selection of Australian and international cheeses served with sticky figs, smoked almonds, lavosh and muscatels 29.9

Affogatto – espresso shot with vanilla ice cream and your choice of liqueur served with Italian biscotti 9.9