

# BARRETT'S

## SHARED BANQUET MENU

Menu is designed to share minimum 15 guests

Starters | Mains | Sides

\$79 per person

### SMALL PLATES TO SHARE

---

Stone baked cob loaf, cultured Hallstrom black garlic butter (V)

Morpeth salt-baked beetroots, roasted maple glazed pumpkin, cashew ricotta, garden herbs & macadamia (VEGAN)(GF)

Local marinated olives, lemon, chilli, garlic & fennel (V) (GF)

Roasted pumpkin arancini, labneh & pecorino (V)

### MAINS TO SHARE

---

∞ Milly Hill 8hour slow cooked lamb shoulder, roasted duck fat potatoes, broccolini, gremolata & house made mint jam (GF)

Sweet potato gnocchi, broccolini, kale, Binnorie dairy feta, garlic sage butter (V)  
vegan option available

### SIDES TO SHARE

---

Baby heirloom carrots, fried sage & pecorino (GF)(V)

### ADDITIONAL SIDES | \$3.50 per person, per selection

---

Duck fat roasted potatoes, herb salt (GF)(V)

Broccolini, lemon butter & thyme breadcrumbs (V)

Radicchio, baby cos & endive salad (GF)(V)

Roasted brussel sprouts, crispy speck & chipped almonds (GF)

∞ Baby heirloom carrots, fried sage & pecorino (GF)(V)

### ADD DESSERT | additional price per person

---

Cheese platters \$4.50 per person  
(3 cheese option - please see your coordinator for details)

Sticky ginger date pudding, ginger bread ice cream & brandy snap \$5.00 per person

We will gladly cater for any guests with specific dietary requirements, please make your event coordinator aware.