

THE  
BARN  
SUNDAY LUNCH

Two Course Menu | 80

Three Course Menu | 95

*Please note, groups of 10 or more are required to dine  
on our three-course 'La Famiglia' menu*

**ENTRÉE** | shared

Smoked cured kingfish, jalapeno mayonnaise, radish, and citrus with green  
chilli dressing

Glazed beef ribs, parsnip purée, pickled shallots, tendrils salad

Cardamom spiced pumpkin, mousse, quinoa, tahini dressing & seeded crisp

**MAIN COURSE** | shared

Sher Wagyu, taleggio smoked pomme purée, red vein sorrel, pickled red  
onion salad, beef jus

Miso baked New Zealand salmon, seasonal green beans, teriyaki sauce

**SERVED WITH A SIDE OF**

Dobson potatoes, garlic herb salt, lemon dressing

**ADDITIONAL SIDE** | three-course only

Roasted baby carrots, crème fraîche, salsa verde, roasted hazelnut

**SHARED PETIT FOURS** | three-course only

Spiced caramelised pear tartlets

Mocha mud cakes

Lavender & Earl Grey macarons

**OPTIONAL** | \$30

Selection of cheeses, quince, muscatels, lavosh

*Please note, due to the nature of open kitchen meal preparation and possible cross-contamination,  
we are unable to guarantee the absence of any ingredients in any of its menu items.*

*Please also note, all card transactions will incur a 1% transaction surcharge that will be applied to your final bill at the point of payment.*