

BEGIN

Dates 23

Wrapped in bacon, Tucker's Farm goat cheese toast, labneh, date syrup, olives, pistachios

Shrimp 24

Black bean mole, tomatillo mojo, burnt pineapple, avocado yoghurt **GF**

Lamb 23.⁵

Crispy scrumpets, tahini verde, tomato jam, bitter orange reduction, smoked paprika oil **DF**

Winter Salad 20

Local Cardinal Farm's butter lettuce, beetroot shavings, roast parsnip peelings, pickled carrots, tofu mayonnaise, fennel salt **Ve/GF**

Burrata 21.⁵

Burrata creme, sticky tomatoes black olive wafer, garlic confit, pistachios, rocket, pomegranate dressing

SOUPS

Bermuda Fish Chowder 15 **GF**

Soup of the Day 13

It is our priority to use locally sourced produce when available

Ve *vegan* **GF** *gluten free* **DF** *dairy free*

LUNCH

INFORMAL

Filet Mignon Naan Wrap 33

grilled tenderloin, arugula, Boursin, sundried tomatoes, house made naan bread, French fries

Panisses 33.⁵

Curried butternut puree, edamame pistou, annatto oil, walnut bits, salad shoots *Ve* *GF*

Barracuda Burger 30.⁵

8oz ground prime beef, pulled duck confit, tomatillo mojo, sugared bacon, melting Tucker's Farm goat cheese

Octopus 39.⁵

Sous-vide & grilled with feta/olive croquettes, smoked chorizo cream, lemon oil, salsa of roast eggplant, apple & sage

Clams n' Fries 35

'Nduja, fregola, pickled fennel, sour cream, Noilly Prat, French fries

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LUNCH

SERIOUS

Rockfish 44.⁵

(local when available)

Charred Bok choy, nori butter broth
w/ shrimp, toasted corn,
pink ginger & cilantro **GF**

Steak 49

Sous-vide 8oz CAB beef tenderloin,
Marchand de Vin sauce,
Dijon mushrooms,
classic 'Pommes Dauphine' – fried potato
puffs

Chicken Breast 35

Smoky paprika fried tofu, cauliflower,
asparagus, hibiscus yoghurt, black lava
salt, tamarind honey **GF**

Yellowfin Tuna 43

(local when available)

furikake seasoning, baby watercress,
radish, pickled mooli, asparagus,
ginger/beetroot emulsion **DF GF**

Duck 47.⁵

salted peanut tahini, sumac cauliflower,
red radish relish, caraway dukkah, prune
juice glaze **DF GF**

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DESSERTS

Chocolate Marquise 15.⁵

pecan croquant and salted caramel

Gingerbread Toffee Pudding 15.⁵

sticky Medjool date sauce, Alex & Pete's
marmalade ice cream

(made exclusively for Barracuda Grill)

Tuckers Goat's Cheese Cheesecake Creme 15.⁵

Salted peanut & ginger crumbs, and burnt
honey

COFFEE

Espresso	6⁹⁵
Cappuccino	7⁹⁵
Cafe Latte	7⁹⁵
Cafe Mocha	7⁹⁵