

Barnyard1978 Kitchen 11:00 – 15:00

Please notify wait staff of all allergies and questions concerning our menu

Warm marinated olives 12.

Organic wood fired bread, olive oil 12.

Roast kale & sunflower seed dip, crisp sourdough 12.

Wedge Island octopus, ginger rice wine dressing, rice cracker 22.

Charred heirloom carrot, falafel, black garlic, buffalo feta 22.

Crispy confit duck, parsnip, kumquat, courgettes, almond 24.

Cured Berkshire pork, tiger prawn, cauliflower, buckwheat 24.

Barnyard beetroot cappelletti, ricotta, candied walnut, swiss chard 36.

Barnyard squid ink spaghetti, tomato, chili anchovy, gremolata stracciatella, crisp sourdough 36.

Soy braised grass-fed beef, kohlrabi, snow pea, radish, pickled pear 42.

Fish of the day, white bean, roast tomato, confit lemon, golden squash m/p

Leafy greens, Barnyard honey & chardonnay dressing 12.

Roasted eggplant, crispy artichoke, pickled mushroom 16.

to finish

White peach, meringue, white chocolate, macadamia,

vanilla ice cream 16.