

Barrielicious Summer 2017

3 Courses for \$30

6 Course Tasting for \$40

Small Plates

Sweet Pea and Mussel Soup with Bacon and Spring Onion Cream

Or

Cranberry - Lime Marinated Chicken Thighs with Toasted Coconut Crust

Citrus Lentil Salad

Or

Feta and Eggplant Puff Pastry Tower with Roasted Tomatoes and Greens Salad

Anchovy, Parsley and Lemon Vinaigrette

Large Plates

Tamarind Fried Tofu, Black Bean and Grilled Corn Slaw, Tomato Rice

Jalapeno Lime Sour Cream – Tarro Root Chips

Or

Tandoori Lentil Poached Bassa Filet

Charred Cabbage Wedge with Crispy Prosciutto, Diced Tomatoes and Sunflower Seeds

Pickled Beet Tzatziki Dressing

Or

Trio of Pork: Bacon wrapped Pork Loin stuffed with Roasted Peppers, Olives and Cream Cheese

Smoked Pulled Pork Roasted Potatoes, Grilled Pineapple and Green Bean Salad- Carrot Crisps

Or

Espresso Chili Glazed Beef Tri Tip with Blue Cheese Corn Bread, Mushroom and Truffle Bechamel

Jalapeno and Sundried Tomato Relish

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Finishing Plates

Pear and Cinnamon Roll

Maple Anglaise and Toasted Walnut Crunch

OR

Lemon Squares with Lime Zest Meringue, Lychee Syrup