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

not including 18% service
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)
furiakake 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 6.95
Cappuccino 7.95
Cafe Latte 7.95
Cafe Mocha 7.95

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