



Barra on Todd Restaurant & Bar

Chef's Set Menu Selections

3 Course Special

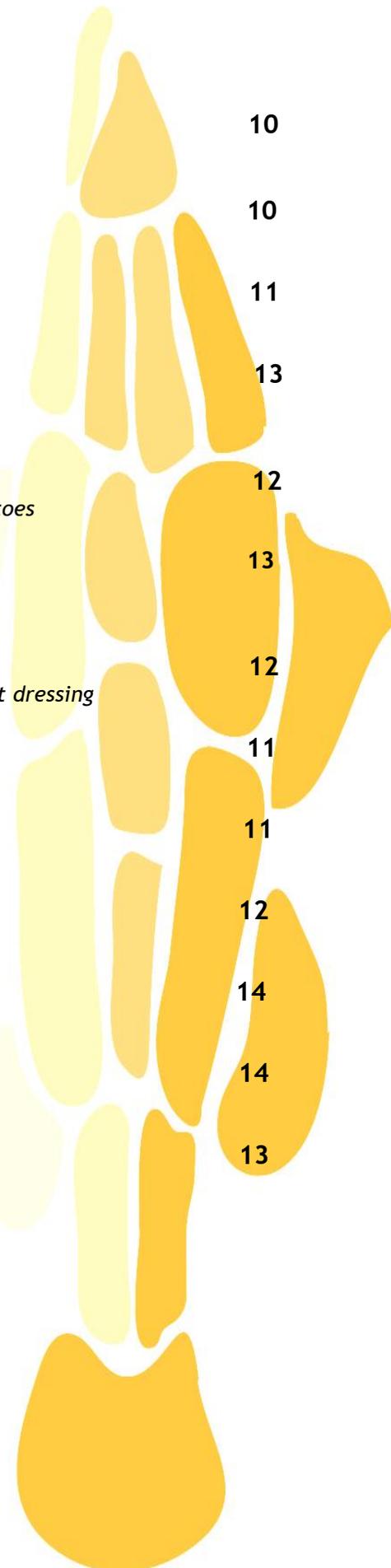
Entrée & Main & Dessert

\$45 per person

Entrée Selections

Thai Pumpkin Soup <i>moderately spiced house made soup w/ crusty bread</i>	10
Traditional Tomato Soup <i>classic style chunky soup served w/ wild basil pesto cream & chargrilled bread</i>	10
Traditional Bruschetta <i>garlic toasted batard loaf w/ a mix of diced tomato, basil & olive oil</i>	11
Pan Seared Roe on Scallops <i>w/ rocket salad, pear chutney & sesame soy vinaigrette</i>	13
Char Grilled Kangaroo Fillet <i>baby spinach leaves w/ Australian mustard cream sauce & oven dried cherry tomatoes</i>	12
Pandan Chicken <i>chicken marinated in aromatic spices traditionally rolled in pandan leaves served w/ sweet and sour sauce</i>	13
Salt 'n' Pepper Squid <i>w/ rocket salad & tossed in your choice of: mango coconut dressing or passion fruit dressing</i>	12
Thai Style Barramundi Spring Rolls <i>w/ rocket & sweet chilli dipping sauce</i>	11
Bacalao Wattleseed & Potato Croquettes (v) <i>w/ julienne vegetables and tangy lemon aioli</i>	11
Goan Masala Lamb <i>tender lamb lightly spiced and marinated, served on a bed of kachumber salad</i>	12
Confit of Duck <i>w/ seasonal greens & dijon sauce</i>	14
BBQ King Prawns & Baby Octopus <i>w/ seasonal green salad, lime & chilli dressing</i>	14
Smoked Salmon Stack <i>w/ layered puff pastry, avocado, spinach & tangy ranch dressing</i>	13

All Seafood Supplied by

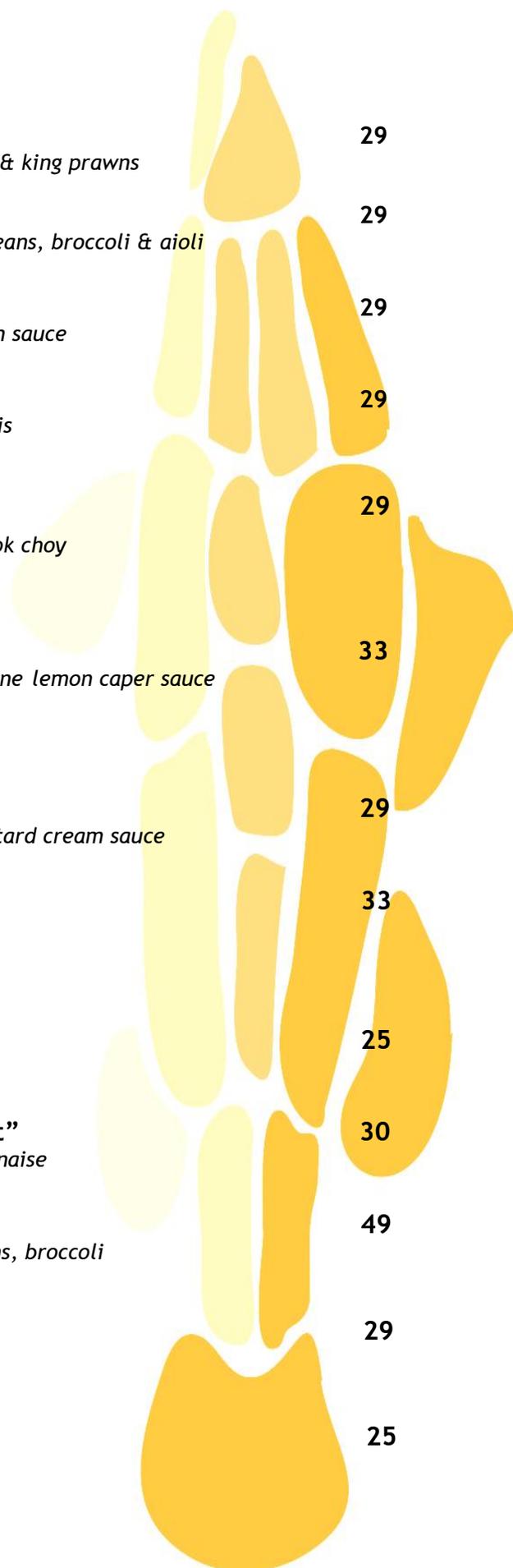


Barramundi Main Selections

Char Grilled Barramundi <i>lemon & dill risotto, topped w/ asparagus, green beans, beurre blanc & king prawns</i>	29
Baked Almond Barramundi <i>almond & herb crust, baked & served on almondine potatoes, green beans, broccoli & aioli</i>	29
Pan Fried Barramundi <i>w/ warm sweet potato, pancetta, green pea salad & white wine cream sauce</i>	29
Herb & Macadamia Nut Oven Roasted Barramundi <i>on ratatouille w/ kipfler potato chips, dill aioli & roast capsicum coulis</i>	29
Mustard Parmesan Barramundi <i>oven baked mustard parmesan crusted barramundi, served on Asian bok choy w/ lemon peppered mash & aioli</i>	29
Whole Baked Barramundi <i>on boulangier potatoes w/ steamed broccoli, silky beetroot & white wine lemon caper sauce</i>	33

Other Main Selections

Stuffed Chicken Breast <i>w/ camembert, sundried tomatoes served w /roasted potatoes & mustard cream sauce</i>	29
T-Bone Steak <i>w/ lemon peppered fries, garden salad & stuffed capsicum</i> <i><u>Or</u></i> <i>w/ gratin potato, beans & meritage red onion marmalade</i>	33
Creamy Seafood Penne Pasta Alfredo <i>w/ mussels, prawns & scallops</i>	25
1kg South Australian Kinkawooka Boston Bay "Mussel Pot" <i>in garlic, tomato & creamy white wine sauce served w/ fries & mayonnaise</i>	30
Premium Grain Fed Wagyu (Kobe) Beef (MSA) <i>served on boulangere potatoes w/ garlic & mirin flavoured green beans, broccoli caramelised onions w/ a sticky shiraz glaze</i>	49
Black Pepper Crusted Kangaroo Fillet <i>w/ wattle seed mash, green beans & red wine jus</i>	29
Prawn Caesar Salad <i>King prawns, boiled egg, parmesan bacon & garlic croutons w/ caesar dressing</i>	25



Other Main Selections

Flambéed Prawns

slowly cooked in Malibu, garlic & sweet chilli cream sauce served on rice & asparagus

32

Mediterranean Style Penne Pasta (v)

w/ sundried tomatoes, olives, roast capsicum & eggplant

23

Mango Glazed Baked Pork Cutlet

w/ herbed polenta, broccoli & red wine jus

30

Pan Seared Lamb Backstrap

w/ spiced sweet potato mash, beans & balsamic horseradish sauce

32

Creamy Chicken Penne Pasta Alfredo

w/ panfried chicken tenderloin

24

Chicken Caesar Salad

*chicken, boiled egg, parmesan
bacon & garlic croutons w/ caesar dressing*

24

Selection of Breads

Garlic Bread w/ Parmesan Crust

Herb & Cheese Bread

Bush Tomato & Olive Bread

8

Additional Sides

Steamed Seasonal Vegetables

Lemon Peppered or Home Style Fries

Green Garden Salad

8



House Made

Dessert Selections

Sticky Date Pudding

warm pudding w/ ice-cream & butterscotch sauce

Mini Pavlova

w/ fresh strawberries, cream & berry compote

Lemon Meringue Pie

warm pie w/ berry coulis & fruit sorbet

Banana Mars Bar

Mars Bar & banana wrapped in pastry, deep fried & served w/ macadamia nut ice-cream & chocolate sauce

Mango & Lime Panacotta

w/ fruit sorbet & fresh seasonal berries

Bread & Butter Pudding

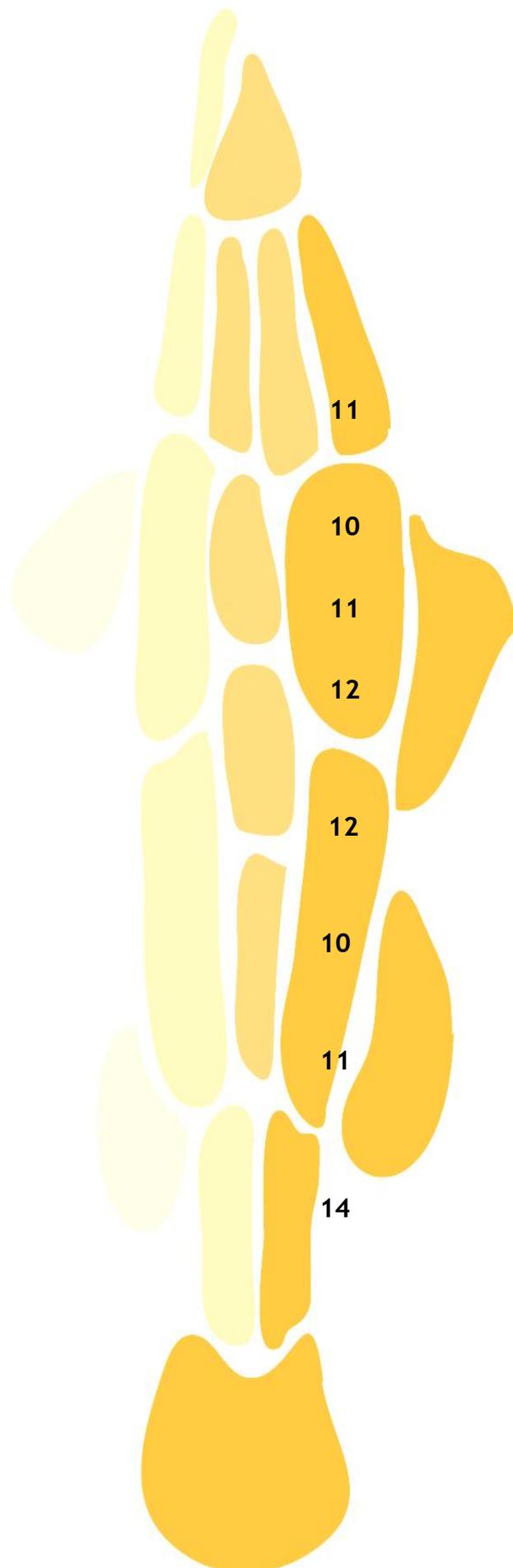
warm pudding w/ ice-cream & butterscotch sauce

Chocolate Mud Cake

rich double chocolate mud cake w/ vanilla cream

Cheese Plate (Serves One)

selection of soft & hard cheese served w/ dried fruit, quince paste & lavosh bread



11

10

11

12

12

10

11

14

Set Menu Selections

Entrée, Main & Dessert

Entrée Selections

Traditional Tomato Soup

classic style chunky soup served w/ wild basil pesto cream & char grilled bread

Salt 'n' Pepper Squid

w/ rocket salad & tossed in your choice of: mango coconut dressing or passionfruit dressing

Bacalao Wattleseed Croquettes (v)

Served w/ julienne vegetables & tangy lemon aioli

Main Selections

Stuffed Chicken Breast

w/ camembert, sundried tomatoes served w/ roasted potatoes & mustard cream sauce

Black Pepper Crusted Kangaroo Fillet

w/ wattleseed mash, green beans & red wine jus

Vegetable Korma (v)

fresh vegetables cooked in a mildly spiced tomato base sauce served w/ steamed rice

Char Grilled Barramundi

lemon & dill risotto, topped w/ asparagus, green beans, beurre blanc & king prawns

Dessert Selections

Sticky Date Pudding

warm pudding w/ ice-cream & butterscotch sauce

Mango & Lime Panacotta

w/ fruit sorbet & fresh seasonal berries

\$45 per person

