



BAREFOOT

AT BROKEN HEAD



B A R E F O O T

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Exclusive Private Dining

6-16 Guests

Private dining experience with Chef Santiago Socrate,
former head chef at the renowned Harvest Restaurant.

\$500 private chef's fee
plus the per person cost as listed below

FULLY SEATED (\$250 p/p)

Bread & butter, 3 starters, 2 mains, 3 sides, 1 dessert

FULLY SEATED (\$270 p/p)

Argentinian BBQ (Asado)

Argentinian style BBQ, offering premium cuts and vegetables cooked over an open fire.
Straight from the grill to the table, with delicious shared sides and dessert.

Bread & butter, 3 starters, 2 mains, 3 sides, 1 dessert



Fully Seated Menu

Fully Seated \$270 p/p

Bread & butter, 3 starters, 2 mains, 3 sides, 1 dessert

Starters:

- Roasted peppers, Ricota, sweet chilli sauce (VEG)(GF)
- Smoked trout, Pickled cucumber & sumac yoghurt (GF)
- Deep fried school prawns, lemon aioli (GF)(DF)
- Beetroot tartare (GF)(V)
- Stracciatella, cherry tomatoes & basil (GF)(VEG)
- Sardines marinated in olive oil, chilli & lemon (GF)(DF)
- Eggplants marinated in olive oil, garlic, parsley oregano (V)(GF)

Mains:

- Slow cooked lamb shoulder, lamb jus (GF)(DF)
- Roasted whole chicken, parsley and lemon salsa (GF)(DF)
- Grilled pork collar, beer and mustard sauce (GF)(DF)
- Roasted cauliflower, zucchini puree and toasted nuts & seeds (V)(GF)
- Grilled whole sirloin, chimichurri (DF)(GF)
- Whole rainbow trout, citrus beurre blanc (GF)

Sides:

- Local greens salad, lemon myrtle dressing (V)(GF)
- Fried chat potatoes, whipped ricotta (GF)(VEG)
- Roasted sweet potato, honey and thyme (GF)(DF)(V)
- Roasted vegetables, salsa verde (V)(GF)
- Broccolini, smoked creme fraiche (GF)(VEG)
- Roasted carrots, cashew dressing (V)(GF)

Desserts:

- Ice cream (flavour of the day)
- Chocolate mousse (GF)
- Basque cheesecake, caramel sauce
- Rice pudding (GF)
- Fruit salad with sorbet (V)
- Crepe Caramel
- Lemon tart



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Starters:

“Provoleta”

(grilled provolone cheese with chimichurri) (VEG)(GF)

“Morrón con huevo”

(eggs cooked inside a capsicum over the fire)(VEG)(GF)

“Matrimonio”

(Pork sausage and black pudding with chimichurri)

“Mollejas”

(sweetbreads with lemon juice)

Mains:

“Pollo a la parrilla”

(roasted whole chicken, parsley and lemon salsa (GF)(DF)

“Ojo de bife”

(rib eye on the bone with criolla salsa (GF)(DF)

Grilled cauliflower, zucchini puree and toasted nuts and seeds (V)(GF)

Whole market fish, citrus beurre blanc (GF)

Sides:

Local greens salad, lemon myrtle dressing (V)(GF)

Potato and egg salad (GF)(VEG)

Roasted sweet potato, honey and thyme (GF)(DF)(VEG)

Grilled vegetables, salsa verde (V)(GF)

Broccolini, smoked creme fraiche (GF)(VEG)

Roasted carrots, cashew dressing (V)(GF)

Desserts:

Flan (Argentinian style creme caramel

Panqueques con dulce de leche (Crepes with dulce de leche)