



Beef *and* Barramundi



Every Friday and Saturday night, Owner and Musician Trevor D'Mello will entertain you with his repertoire of songs spanning the decades.

There is a dance floor, outside dinning and a cocktail bar, all to suit any of your special dinning out occasions.



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www.beefandbarramundi.com.au | info@beefandbarramundi.com.au

 facebook.com/beefandbarramundi  [@beef_and_barramundi](https://instagram.com/beef_and_barramundi)



DINNER
COCKTAILS
AND
DANCING
WITH LIVE

entertainment



Our Story



Beef and Barramundi, owned and managed by Trevor and his wife Marie D'mello, is the one and only steakhouse on the beautiful Ettalong Beach to dine.

Trevor brings with him years of experience from his highly successful restaurant, The Yellow Piano.

Using local seafood and produce, our cuisine can be described as Modern Australia with French influences, highlighting our chef's culinary background.

Enjoy your meal while listening and dancing to the talented voice of Trevor D'mello, through his vast repertoire of music which spans the era's from the 50's through the decades of hits.

Any requests send them up

We hope you enjoy your dining experience with us and please "like" us on Facebook for upcoming specials and events.





• STARTERS •

CHAR GRILLED CIABATTA \$9

with olive oil & balsamic (V) garlic butter



MARINATED MIXED OLIVES (V, GF, DF) \$10



• ENTREES •

SALT & PEPPER SQUID (GF) \$19

with aioli & petite salad



OYSTERS P.O.A

natural, kilpatrick or mornay {minimum of 4}

COCONUT PRAWNS \$20

crumbed prawns with tomato chilli jam

BRUSHETTA (V) \$19

Toasted ciabatta with tomato, basil pesto, fetta cheese, rocket & balsamic reduction

B & B SEAFOOD COMBO (GF) \$24

(hot mixed entrée) - Salt and pepper squid, coconut prawns, scallops



ASIAN DUCK SALAD (GF) \$22

with a salad of rice noodles, lychees and hoisin sauce

• SIDES •

GARDEN SALAD (GF) \$8

MASH POTATO (GF) \$9



CRISPY CHIPS \$8

SEASONAL STEAMED \$9
VEGETABLES (GF)

Please advise one of our staff of any allergies you may have





MAINS

FLORENTINE CREPES..... \$28

Crepes filled with spinach, cream cheese & aged cheddar topped with mornay sauce & served with chips and salad

CHICKEN SCHNITZEL \$32

house made crumbed chicken schnitzel served with fries, salad & gravy

DUCK ALA ORANGE (GF) \$38

confit duck leg, served on French style lentils, baby spinach & sweet grand marnier glaze



WILD BARRAMUNDI (GF) \$40

(Humpty doo Northern Territory, Saltwater) grilled barramundi served on carrot puree, green beans, pancetta, pearl onions & lemon butter sauce



GARLIC PRAWNS (GF) \$40

prawns simmered in chardonnay, garlic & creamy sauce with rice pilaf & vegetables

MALAYSIAN SEAFOOD CURRY (GF) \$44

seafood simmered in a spicy tomato & coconut broth with prawns, mussels, barramundi, calamari, scallops, Asian vegetables, jasmine rice



BEEF BOURGUIGNON (GF) \$38

beef shoulder braised for 13 hours in red wine, served with paris mash, mushrooms, pancetta, pearl onions & carrots

LAMB RUMP (GF) \$39

200 gram lamb rump served with salaraise potatoes, olives, cherry tomatoes, garlic cloves and mint glaze



BBQ PORK RIBS \$42

12 hours cooked pork ribs served with crispy chips and char-grilled corn



PORK CUTLET (GF) \$34

300 gram pork cutlet served on dauphinoise potato, broccolini, seeded mustard sauce

SIRLOIN STEAK 300G \$41

dry aged black angus sirloin char-grilled, served with pomme frites, café de paris butter & house salad and your choice of mushroom, pepper or dienne sauce (GF sauces)

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• CHILDREN'S MENU •

12 y.o. and under



• MEAL DEAL •

\$24

DRINK



Cola, Lemon Squash, Lemonade, Pink Lemonade, Fire Engine,
Apple, Orange, Pineapple Juice

DINNER



Chicken Nuggets with Chips & Salad

Battered Fish with Chips & Salad

Steak with Chips & Salad

Mini Pizza with Chips & Salad

Pasta with Napolitana Sauce & Parmesan Cheese



DESSERT



Vanilla Ice Cream

With choice of chocolate, strawberry or caramel topping

CHOICE OF ANY MAIN MEAL WITH NO DRINK OR DESSERT

\$16

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• DESSERTS •

VANILLA CRÈME BRULEE \$17

baked vanilla spiced custard with a layer of crunchy toffee & coconut biscotti

PEAR TARTE TATIN \$17

traditional upside down warm caramelised pear tart in puff pastry, served with vanilla ice cream & caramel sauce

CHOCOLATE FONDANT \$17

warm rich chocolate pudding, served with macadamia ice cream

CINNAMON APPLE CREPES \$17

Crepes filled with apple & cinnamon, served with toffee ice cream

AFFOGATO \$19

shot of espresso coffee, vanilla ice cream, 30ml of your favourite liqueur

GELATO \$14

various flavours available (2 scoops)

CAKEAGE (Per Person)..... \$1.50



• HOT DRINKS •

LIQUEUR COFFEES \$16

30 mls liqueur, 30 mls espresso, topped with whipped cream



MEXICAN - Kahlua

ITALIAN - White Sambuca

ROMAN - Vanilla Galliano

IRISH - Jamiesons Irish Whiskey

FRENCH - Grand Marnier

CAFÉ ORANGE - Cointreau

CAFÉ CRÈME - Bailey's Irish Cream

CAFÉ AMARETTO - Amaretto

BREWED POT OF TEA \$6

COFFEES \$6

CHAMOMILE

CAPPUCCINO

CRÈME BRULEE ENGLISH

FLAT WHITE

BREAKFAST EARL GREY

LONG BLACK

LEMONGRASS & GINGER

LATTE

PEPPERMINT

SHORT BLACK



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Thank you!

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Contact us to book your next meal or function. We'd love to hear from you.