

## STARTERS

<b>Garlic + Cheese Pizza (GF +\$5.50)</b> .....	18
<b>Panko Crumb Calamari</b> .....	18
Chipotle mayo, lemon + salad	
<b>Scallops (GF option)</b> .....	22
artichoke, wilted spinach, bacon crumb, dill béarnaise	
<b>Pork Riblets (DF)</b> .....	17
adobo glaze, crispy garlic, pickled green papaya	

## FROM THE GRILL

<b>Rump (250g)</b> .....	35
<b>Sirloin (300g)</b> .....	42
<b>Scotch Fillet (300g)</b> .....	46
<b>CHOOSE:</b>	
• jus; or maitre d'hotel butter	
• mash+vegetables; or chips+salad	

## MAINS

<b>Vegetarian Primavera Pasta (V)</b> .....	29
linguini, spring vegetables, white wine cream, herb pangrattato, parmesan	
<b>Pumpkin + Ricotta (V,GF)</b> .....	25
roasted pumpkin, rocket, basil, sundried tomatoes, pepitas, creamy balsamic, parmesan	
<b>Pan Seared Salmon (GF)</b> .....	39
cauliflower puree, sweet potato + broccolini, seeds + nuts, lemon dressing	
<b>Beef Cheeks</b> .....	40
garlic mashed potatoes, roast spring vegetables, red wine jus	
<b>Prawn + Corn Risotto</b> .....	27
fetta, spinach, peas, parsley, cherry tomatoes	
<b>Crumbed Lamb Cutlets</b> .....	38
pea puree, seasonal vegetables, mint jelly, thyme jus	
<b>Crispy Pork Belly (DF)</b> .....	32
black garlic hoisin, pandan rice, asian vegetables	
<b>Barramundi (GF,DF)</b> .....	35
coconut curry, asian vegetables + smashed chats, lime	
<b>Pizza (GF base + \$5.50)</b> .....	26
Choose: Margherita; Chilli Prawn + Chorizo; Ham + Pineapple; Hot Sauce Chicken + Bacon; Proscuitto; Vegetarian; Lamb; or Pepperoni	



# BARREL BISTRO

Dinner 6-8pm

## DESSERT ALL \$14

### Affogato

vanilla bean ice cream, espresso, hazelnut liqueur

### Trio of Sorbets

blood orange, raspberry + Lime

### Mars Cheesecake

caramel sauce, chantilly cream

### Banoffee Tart

chocolate sauce, chantilly cream

### Eamonn's Traditional Irish Coffee

with Irish whisky and cream

## SIDES

### House Marinated Olives (V).....

confit garlic, balsamic + olive oil, dukkha + warm sourdough

### Fries (V,VG option).....

rosemary salt, parmesan, truffle oil

## ALL \$15 KIDS (UNDER 12 YEARS)

### Chicken Nuggets & Chips

### Battered Fish & Chips

### Margherita Pizza

### Vanilla Ice Cream.....

w/ chocolate, caramel or strawberry topping

### No split bills - thank you!

(GF) Gluten Free (V) Vegetarian (VG) Vegan (DF) Dairy Free

All dishes are cooked & prepared in a gluten environment. Please advise staff of any allergies as all ingredients used in our dishes are not necessarily listed on the menu. Surcharges: 1.6% on cards; 10% weekends; 20% public holidays