



BARREL BISTRO

Dinner 6-8pm

STARTERS

- Grilled Baby Octopus (GF option).....22**
spiced sweet potato, nduja dressing,
charred pickled cucumber, chorizo crumble
- Panko Crumb Calamari.....18**
chipotle mayo, lemon + salad
- Half Shell QLD Scallops (x3).....24**
chilli + kaffir lime butter, coriander,
crispy shallots
- Pork Riblets (DF).....17**
adobo glaze, crispy garlic, pickled green
papaya

FROM THE GRILL

- Rump (250g).....36**
- Sirloin (300g).....42**
- Scotch Fillet (300g).....46**
- CHOOSE:** • jus; or maitre d'hotel butter
• mash+vegetables; or chips+salad

MAINS

- Chicken Penne Pesto.....32**
seasonal vegetables, creamy pesto, basil,
pinenuts, herb pangrattato, parmesan
- Beef Ragout.....33**
savoury braised beef, pappardelle, mushrooms
and peas, mascarpone
- Grilled Spatchcock40**
confit chats, portobello, dutch carrots,
tarragon cream sauce
- 4hrs Braised Beef Short Ribs42**
buttery parsnip, root vegetables, truffled
braising jus, pickled onions
- Lamb Chops.....39**
pistachio crusted, seasonal vegetables,
polenta, lamb jus
- Pork Belly.....37**
seasonal vegetables, celeriac mashed
potatoes, cider jus, apple jam
- Pan Seared Barramundi (GF,DF).....36**
coconut curry, asian vegetables + smashed
chats, lime
- Miso Glazed Eggplant (GF,VG option).....28**
furikake rice, edamame, pickled ginger, yuzu
lime aioli
- Thai Beef Salad (GF,VG option).....28**
seared sirloin, cucumber, mint, tomatoes,
shallots, basil, lime + chilli vinaigrette
- Pizza (GF base + \$6).....28**
Choose: Margherita; Chilli Prawn + Chorizo;
Ham + Pineapple; BBQ Ranch Chicken;
Proscuitto; Vegetarian; Lamb; or Pepperoni

SIDES

- Salad (V).....12**
mesclun, seasonal vegetables, lemon
dressing
- Roasted Japanese Pumpkin (V).....14**
garlic yoghurt, candied walnuts
- Furikake Chips.....14**
yuzu lime aioli
- Confit Garlic Mashed Potatoes (V).12**
- Fries (V,VG option).....14**
rosemary salt, parmesan, truffle oil

DESSERT ALL \$14

- Affogato**
vanilla bean ice cream, espresso,
hazelnut liqueur
- Trio of Sorbets in a cone**
blood orange, raspberry + Lime
- Mars Cheesecake**
caramel sauce, chantilly cream
- Warm Skillet Cookie**
vanilla ice cream, ganache
- Eamonn's Traditional Irish Coffee**
with Irish whisky and cream

KIDS ALL \$15 (UNDER 12 YEARS)

- Chicken Nuggets & Chips**
- Battered Fish & Chips**
- Ham + Cheese Pizza**
- Vanilla Ice Cream.....\$6**
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