

STARTERS

- Grilled Baby Octopus (GF)**.....22
Leeks and roasted kipfler, Salsa Verde, Lemon
- Panko Crumb Calamari**.....18
chipotle mayo, lemon + salad
- Rosemary + Sea Salt Focaccia**.....16
balsamic + extra virgin olive oil
- Paprika Lamb Skewer**.....19
parsley + pickled onions, tzatziki, flat bread
- Crispy Pork Belly Bites**.....21
Celeriac, apple salsa, cider jus, chicharron

FROM THE GRILL

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

MAINS

- Smoked Salmon Alfredo (GF)**.....34
penne pasta, mushrooms, spinach, parsley + parmesan
- Duck Maryland Confit**.....48
pilaf rice, orange sauce, seasonal vegetables
- Teriyaki Tofu Rice Bowl(V,VG option)**....28
edamame, avocado, pickled ginger, rice, shredded cabbage, yuzu aioli
- Braised Beef Cheeks**.....42
Horseradish mash, mushrooms, Dutch carrots, red wine braising sauce, chimichurri
- Grilled lemongrass Pork Cutlet**.....36
Asian herb salad, jasmine rice, nuoc cham butter
- Crispy Skin Fish of the day (DF)**.....37
romesco, pearl couscous salad, pickled fennel, mint, tomatoes, dill, almonds, lemon dressing
- Grilled Chicken Salad (GF,VG option)**....28
mesclun, grilled corn, black beans, coriander, basil, crispy corn tortilla strips, tomatoes, herb ranch
- Pizza (GF base + \$6)**.....28
CHOOSE: Margherita; Chilli Prawn + Chorizo; Ham + Pineapple; BBQ Ranch Chicken; Proscuitto; Vegetarian; Lamb; or Pepperoni



BARREL BISTRO

Dinner 5.30-8.00pm

SIDES

- Salad (DF,GF)**.....12
seasonal greens, lemon + Dijon dressing
- Confit Garlic Mashed Potatoes (V)**.12
- Fries (V,VG option)**.....14
rosemary salt, parmesan, truffle oil

DESSERT

- Affogato**.....14
vanilla bean ice cream, espresso, hazelnut liqueur
- Trio of Sorbets in a cone**.....14
blood orange, raspberry + Lime
- Sundae**.....15
vanilla & Biscoff ice cream, wafer sticks, whipped cream, cherry, chocolate sauce
- Warm Skillet Cookie**.....15
vanilla ice cream, ganache
- Eamonn's Traditional Irish Coffee**.14
with Irish whisky and cream

KIDS ALL \$15 (UNDER 12 YEARS)

Penne Pasta (GF)

Battered Fish & Chips

Ham + Cheese Pizza

Chicken Nuggets & Chips

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