

STARTERS

Corn Bread	16
whipped honey & sea salt butter	
Southern Fried Calamari	19
hand crumbed squid, pickles, rockets, buttermilk ranch, lemon	
Beef Bourguignon Empanadas	19
Smoky tomato chutney	
Lamb Skewers	22
house pickles and herbs salad, flat bread, tzatziki, lemon	

FROM THE GRILL

Rump MB3+ (250g)	38
Sirloin MB2+ (250g)	42
CHOOSE:	
• jus; chimichurri or herb butter	
• mash+vegetables; or chips+salad	

MAINS

Smoked Salmon Alfredo (GF)	34
penne pasta, mushrooms, spinach, parsley + parmesan	
Miso Glazed Eggplant (GF/VG option)	29
furikake rice, edamame, pickled ginger, yuzu lime aioli	
Ossobuco Fettuccine	41
tomato & red wine braising sauce, gremolata, mascarpone	
Roasted Spatchcock	39
creamed sweet corn, mushrooms & spinach, thyme gravy	
Grilled Lamb Rump (250g)	41
sweet potato purée, seasonal vegetables, rosemary gravy, pistachio	
Crispy Skin Fish of the day (GF)	37
kipfler potatoes, grilled broccolini, sage brown butter, crispy capers	
Grilled Chicken Salad (GF, VG option)	29
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; Lamb; 3 Little Pigs; Prosciutto; Vegetarian; or Pepperoni	



BARREL BISTRO

Dinner 5.30-8.00pm

SIDES

Seasonal 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	
Duck Fat Potatoes + Sage (V)	12

DESSERT

Affogato	14
vanilla bean ice cream, espresso, hazelnut liqueur	
Trio of Sorbets in a cone	14
blood orange, raspberry + Lime	
Ricotta Fritters	15
blackberry sauce, chocolate soil, star anise sugar	
Cheesecake of the day	14
whipped cream, icing sugar	
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