

STARTERS

Warm Olives	19
focaccia, whipped herb ricotta, rosemary honey	
BBQ King Prawns	28
coconut curry sauce, roti, herb salad, lime	
Fried Calamari	19
hand crumbed squid, smokey black aioli, garlic crunch, lemon	
Lamb Skewers (3)	27
house pickles and herbs salad, flat bread, tzatziki, lemon	

FROM THE GRILL

T-Bone (300g)	40
Sirloin MB2+ (250g)	44
every steak comes with your choice of; sides: chips & salad or mash & veg sauces: chimichurri, jus or herb butter	

MAINS

Smoked Salmon Penne (GF)	34
creamy truffle sauce, mushrooms, cherry tomatoes, spinach, parmesan	
Caesar Salad (GF,V option)	29
grilled chicken, cos, parmesan, croutons, bacon, egg, house caesar dressing	
Prawn Mee Goreng	35
egg noodles, prawns & chicken, sweet & savory sauce, beansprouts, shallots, sambal, fried egg	
Grilled Pork Cutlet 300G	36
lemongrass marinated, jasmine rice, asian vegetables, nuoc cham butter, pickled veg	
Miso Glazed Eggplant (GF/VG option) ...	29
furikake rice, edamame, pickled ginger, yuzu lime aioli	
Roasted Spatchcock	39
butter beans, whipped herb ricotta, herb salad	
Lamb Shank Curry	37
jasmine rice, papadum, raita, pickled onion	
Etty Bay Barramundi (GF)	37
kipfler potatoes, garlic spinach, café de paris, lemon	
Pizza (GF base + \$6)	28
CHOOSE: Margherita; Chilli Prawn & Chorizo; Ham & Pineapple; BBQ Chicken Ranch & Bacon; 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	
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	
Fried Apple Pie	15
cinnamon sugar, crumble, vanilla ice cream	
Ferrero Cake Slice	17
whipped cream, icing sugar	
Eamonn's Irish Coffee	15
irish whisky and cream	
Cheese Board	25
2 local cheese, quince paste, dried fruits, crackers	

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: 1.65% on cards; 10% weekends; 20% public holidays