

STARTERS

- Flatbread (V)**.....19
hommus, crispy chickpeas, sumac, extra virgin olive oil
- BBQ King Prawns (A)**.....30
coconut curry sauce, roti, herb salad, lime
- Fried Calamari (I)**.....19
hand crumbed squid, smokey black aioli, garlic crunch, lemon
- Lamb Skewers (3)**.....28
house pickles and herbs salad, flat bread, tzatziki, lemon

MAINS

- Braised Brisket Ragu (GF)**.....35
penne, lemon ricotta, parmesan
- Caesar Salad (GFA)**.....29
grilled chicken, cos, parmesan, croutons, bacon, boiled egg, house caesar dressing
- Prawn Mee Goreng (I)**.....36
egg noodles, prawns & chicken, sweet & savory sauce, beansprouts, shallots, chilli sambal, fried egg
- T-Bone 300G**.....52
broccolini, roasted kipfler, herb butter
- Sirloin MB2+ 250G**.....54
parsnip purée, sautéed mushrooms, peppercorn whiskey sauce
- Grilled Pork Cutlet 300G**.....37
charred baby gem, mustard and tarragon sauce, apple purée
- Chilli Mussels (A)**.....38
chorizo, red wine and tomato sauce, cherry tomatoes, chilli, sourdough
- Miso Glazed Eggplant (GF, V, VGA)**.....29
furikake rice, edamame, pickled ginger, yuzu lime aioli
- Barrel Bistro Burger (GFA)**.....32
tajima beef, bacon jam, oak lettuce, cheese, pickles, tomato, special sauce served with rosemary fries
- Lamb Shank Curry**.....37
jasmine rice, papadum, raita, pickled onion
- Etty Bay Barramundi (GF) (A)**.....37
kipfler potatoes, garlic spinach, café de paris, lemon

DESSERT

- Affogato**.....15
vanilla bean ice cream, espresso, hazelnut liqueur
- Trio of Sorbets in a cone (GFA)**.....15
forest berry, raspberry, lime
- Fried Apple Pie**.....17
cinnamon sugar, crumble, vanilla ice cream
- Chocolate Cobbler**.....16
candied pecan, vanilla ice cream, chocolate sauce



HUNTER VALLEY

Dinner 5.30-8.00pm

SIDES

- Seasonal Salad (DF, GF)**.....12
seasonal greens, lemon & dijon dressing
- Fries (GF, V, VGA)**.....14
rosemary salt, parmesan, truffle oil

PIZZA

(GF Base + \$6)

- Hunter Valley Pepperoni**.....27
tomato base, mozzarella, local artisan pepperoni
- Margherita (V)**.....26
tomato base, mozzarella, fior di latte, basil
- Vegetarian (V)**.....26
tomato base, mozzarella, mushrooms, artichoke, spanish onions, capsicum, basil
- The Farm**.....28
smokey bbq sauce base, mozzarella, chicken, bacon, onion, capsicum, ranch
- Lord of the Meat**.....30
bbq base, mozzarella, bacon, pepperoni, ham, minced beef
- 3 Little Pigs**.....29
bbq base, mozzarella, bacon, pork belly, pulled shoulder, honey mustard drizzle
- Chilli Prawn (I)**.....29
tomato base, mozzarella, chorizo, chilli flakes, cherry tomatoes, aioli, basil
- Ham & Pineapple**.....26
tomato base, mozzarella, ham, pineapple
- 3 Cheese Hot Honey (V)**.....25
ricotta, mozzarella, parmesan, chilli flakes

KIDS

ALL \$15 (UNDER 12 YEARS)

Penne Pasta (GF)

Battered Fish & Chips (I)

Ham & Cheese Pizza

Chicken Nuggets & Chips

Vanilla Ice Cream.....\$6

w/ chocolate, caramel or strawberry topping

No split bills - thank you!

(GF) Gluten Free (GFA) Gluten Free Available Upon Request (V) Vegetarian (VG) Vegan (VGA) Vegan Available Upon Request (DF) Dairy Free (A) Australian (I) Imported

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