

# 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



# BARREL BISTRO

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