

# DINING



## BARREL BISTRO

### STARTER

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| <b>FLATBREAD</b>                                                    | <b>19</b> |
| <i>hommus, crispy chickpeas, sumac, extra virgin olive oil</i>      |           |
| <b>BBQ KING PRAWNS (A)</b>                                          | <b>30</b> |
| <i>coconut curry sauce, roti, herb salad, lime</i>                  |           |
| <b>FRIED CALAMARI (I)</b>                                           | <b>19</b> |
| <i>hand crumbed squid, smokey black aioli, garlic crunch, lemon</i> |           |
| <b>LAMB SKEWERS (3)</b>                                             | <b>30</b> |
| <i>house pickles and herbs salad, flat bread, tzatziki, lemon</i>   |           |

### SIDES

|                                                    |           |
|----------------------------------------------------|-----------|
| <b>SEASONAL SALAD (DF,GF)</b>                      | <b>12</b> |
| <i>seasonal greens, lemon &amp; dijon dressing</i> |           |
| <b>FRIES (GF, V, VGA)</b>                          | <b>14</b> |
| <i>rosemary salt, parmesan, truffle oil</i>        |           |

### KIDS (UNDER 12 YEARS) 15

|                                                    |  |
|----------------------------------------------------|--|
| <b>Penne Pasta (GF)</b>                            |  |
| <b>Battered Fish &amp; Chips (I)</b>               |  |
| <b>Ham &amp; Cheese Pizza</b>                      |  |
| <b>Chicken Nuggets &amp; Chips</b>                 |  |
| <b>Vanilla Ice Cream.....\$6</b>                   |  |
| <i>w/ chocolate, caramel or strawberry topping</i> |  |

### MAIN

|                                                                                                                     |           |
|---------------------------------------------------------------------------------------------------------------------|-----------|
| <b>BRAISED BRISKET RAGU (GF)</b>                                                                                    | <b>35</b> |
| <i>penne, lemon ricotta, parmesan</i>                                                                               |           |
| <b>CAESAR SALAD (GFA)</b>                                                                                           | <b>29</b> |
| <i>grilled chicken, cos, parmesan, croutons, bacon, boiled egg, house caesar dressing</i>                           |           |
| <b>PRAWN MEE GORENG (I)</b>                                                                                         | <b>36</b> |
| <i>egg noodles, prawns &amp; chicken, sweet &amp; savory sauce, beansprouts, shallots, chilli sambal, fried egg</i> |           |
| <b>T BONE 300G</b>                                                                                                  | <b>52</b> |
| <i>broccolini, roasted kipfler, herb butter</i>                                                                     |           |
| <b>SIRLOIN MB2+ 250G</b>                                                                                            | <b>54</b> |
| <i>parsnip purée, sautéed mushrooms, peppercorn whiskey sauce</i>                                                   |           |
| <b>GRILLED PORK CUTLET 300G</b>                                                                                     | <b>37</b> |
| <i>charred baby gem, mustard and tarragon sauce, apple purée</i>                                                    |           |
| <b>CHILLI MUSSELS (A)</b>                                                                                           | <b>38</b> |
| <i>chorizo, red wine and tomato sauce, cherry tomatoes, chilli, sourdough</i>                                       |           |
| <b>MISO GLAZED EGGPLANT (GF, V, VGA)</b>                                                                            | <b>29</b> |
| <i>furikake rice, edamame, pickled ginger, yuzu lime aioli</i>                                                      |           |
| <b>BARREL BISTRO BURGER (GFA)</b>                                                                                   | <b>32</b> |
| <i>tajima beef, bacon jam, oak lettuce, cheese, pickles, tomato, special sauce served with rosemary fries</i>       |           |
| <b>LAMB SHANK CURRY</b>                                                                                             | <b>37</b> |
| <i>jasmine rice, papadum, raita, pickled onion</i>                                                                  |           |
| <b>ETTY BAY BARRAMUNDI (GF, A)</b>                                                                                  | <b>37</b> |
| <i>kipfler potatoes, garlic spinach, café de paris, lemon</i>                                                       |           |

### PIZZA (GF Base +\$6)

|                                                                 |           |
|-----------------------------------------------------------------|-----------|
| <b>Hunter Valley Pepperoni</b>                                  | <b>27</b> |
| <i>tomato base, mozzarella, local artisan pepperoni</i>         |           |
| <b>Margherita (V)</b>                                           | <b>28</b> |
| <i>tomato base, mozzarella, fior di latte, basil</i>            |           |
| <b>Lord of the Meat</b>                                         | <b>30</b> |
| <i>bbq base, mozzarella, bacon, pepperoni, ham, minced beef</i> |           |
| <b>Ham &amp; Pineapple</b>                                      | <b>26</b> |
| <i>tomato base, mozzarella, ham, pineapple</i>                  |           |

|                                                                                        |           |
|----------------------------------------------------------------------------------------|-----------|
| <b>The Farm</b>                                                                        | <b>28</b> |
| <i>smokey bbq sauce base, mozzarella, chicken, bacon, onion, capsicum, ranch</i>       |           |
| <b>Vegetarian (V)</b>                                                                  | <b>26</b> |
| <i>tomato base, mozzarella, mushrooms, artichoke, spanish onions, capsicum, basil</i>  |           |
| <b>3 Little Pigs</b>                                                                   | <b>30</b> |
| <i>bbq base, mozzarella, bacon, pork belly, pulled shoulder, honey mustard drizzle</i> |           |
| <b>Chilli Prawn (I)</b>                                                                | <b>30</b> |
| <i>tomato base, mozzarella, chorizo, chilli flakes, cherry tomatoes, aioli, basil</i>  |           |
| <b>3 Cheese Hot Honey (V)</b>                                                          | <b>25</b> |
| <i>ricotta, mozzarella, parmesan, chilli flakes</i>                                    |           |



No split bills - thank you!  
(A) Australian (I) Imported (GF) Gluten Free (GFA) Gluten Free Available Upon Request (V) Vegetarian (VG) Vegan (VGA) Vegan Available Upon Request (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. BYO: \$10 per bottle

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## **Welcome to the Barrel Bistro**

Family owned and operated. Just us. And you.

Our family has been part of this property for more than 35 years now, and two generations of us still live here and work here every single day. This isn't just a business to us. It's our home, and tonight, we want it to feel a little like yours too.

Barrel Bistro is our more relaxed evening dining experience here. Maybe you're catching up with old friends, having a family dinner, or sharing a quiet meal for two. Whatever brought you here tonight, what we want for you is simple: good food, real hospitality, and an evening that feels worth it.

Our kitchen cooks modern Australian food with a touch of Asian influence, using what's in season and keeping the flavours honest. It's the same menu you'll find in the Taproom, but here you'll get a slower pace, proper table service, and the room to just enjoy yourself.

Keep an eye out for our chef's specials too, they come and go with whatever's good and fresh at the time.

One of my favourite things about the Wine Country is you can taste the wine right where it's grown and made. So we offer BYO, meaning you're welcome to bring a bottle from any of the more than 130 cellar doors around us. If you find something you love, go back and visit the winery, meet the people who made it, maybe take a case home with you.

Thank you for choosing to spend your evening with us. I hope you enjoy the food, the wine, the company you're with, and above all, the way we look after you.

*The Helé family + our team*