

DINING



BARREL BISTRO

STARTER

FOCACCIA 22

Focaccia, prosciutto, rocket, rosemary honey, grana padano

EDAMAME HUMMUS 19

crispy rice paper, furikake, garlic & Chilli oil, herb salad

FRIED CALAMARI (I) 19

hand crumbed squid, smokey black aioli, garlic crunch, lemon

PORK BELLY SKEWERS (3) 20

Bulgogi style, kimchichurri, chicharon crunch, gochujang aioli

SIDES

SEASONAL SALAD (DF,GF) 12

seasonal greens, lemon & dijon dressing

FRIES (GF, V, VGA) 14

rosemary salt, parmesan, truffle oil

KIDS (UNDER 12 YEARS) 15

Penne Pasta (GF)

Battered Fish & Chips (I)

Ham & Cheese Pizza

Chicken Nuggets & Chips

Vanilla Ice Cream.....\$6

w/ chocolate, caramel or strawberry topping

MAIN

SMOKED SALMON ALFREDO (A, GF) 39

penne, peas, mushrooms, spinach, sundried tomatoes, grana padano

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

smoked kumara puree, charred broccolini, beef jus

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

CONFIT DUCK LEG 49

sunchoke, braised red cabbage, cherry jus

ETTY BAY BARRAMUNDI (GF, A) 37

kipfler potatoes, garlic spinach, café de paris, lemon

PIZZA (GF Base +\$6)

Hunter Valley Pepperoni 27

tomato base, mozzarella, local artisan pepperoni

Margherita (V) 28

tomato base, mozzarella, fior di latte, basil

Lord of the Meat 30

bbq base, mozzarella, bacon, pepperoni, ham, minced beef

Ham & Pineapple 26

tomato base, mozzarella, ham, pineapple

The Farm 28

smokey bbq sauce base, mozzarella, chicken, bacon, onion, capsicum, ranch

Vegetarian (V) 26

tomato base, mozzarella, mushrooms, artichoke, spanish onions, capsicum, basil

3 Little Pigs 30

bbq base, mozzarella, bacon, pork belly, pulled shoulder, honey mustard drizzle

Chilli Prawn (I) 30

tomato base, mozzarella, chorizo, chilli flakes, cherry tomatoes, aioli, basil

3 Cheese Hot Honey (V) 25

ricotta, mozzarella, parmesan, chilli flakes



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: 10% weekends; 20% public holidays. BYO wine: \$10 per bottle



Scan QR for ideas for pre/post event gatherings, party, family celebrations, or work conference.

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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, and two generations of us still live and work here every single day. This isn't just a business to us. It's our home, and tonight we'd love it to feel a little like yours too.

Barrel Bistro is our relaxed evening dining room. Maybe you're catching up with old friends, sitting down to 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 enjoy a slower pace, proper table service, and room to settle in and enjoy yourself.

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

One of our favourite things about wine country is that you can taste the wine right where it's grown and made. That's why we're BYO wine. You're welcome to bring that special bottle from your cellar, or 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, and maybe take a case home with you.

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

The Helé family + our team