



Starter

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| Rosemary focaccia | \$8.00 |
| ✧ thyme butter | |
| Marinated olives | \$8.00 |
| ✧ lemon and chili | |

Entree

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| Prawn salad | \$18.00 |
| ✧ fig, avocado, almond & feta | |
| Ricotta toast | \$12.00 |
| ✧ roasted grapes & cherry jam | |
| Smoked ocean trout | \$16.00 |
| ✧ pickled cucumber & fennel | |
| Chorizo & brie arancini | \$14.00 |
| ✧ gremolata aioli | |
| Beef tartare | \$16.00 |
| ✧ shallot, caper & horseradish | |

Mains

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| Butternut pumpkin | \$24.00 |
| ✦ goats chèvre, macadamia & sage | |
| Salmon | \$32.00 |
| ✦ eggplant chips & citrus salad | |
| Smoked BBQ chicken | \$32.00 |
| ✦ carrot puree, pomegranate, dukkha & feta | |
| Crab pappardelle | \$32.00 |
| ✦ cherry tomato, chilli & parmesan | |
| Eye fillet | \$38.00 |
| ✦ soubise, baby capsicum & red wine jus | |

Sides

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| Roasted eggplant | \$10.00 |
| ✦ chilli, garlic & yoghurt | |
| Broccolini | \$10.00 |
| ✦ cashew cream & chili | |
| Tomato salad | \$10.00 |
| ✦ ricotta, basil & chilli oil | |
| Chips | \$ 8.00 |
| ✦ rosemary salt & garlic aioli | |

Dessert

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| Eton mess | \$15.00 |
| ✦ lemon curd, berries & cream | |
| Creme brulée | \$15.00 |
| ✦ pistachio biscotti | |
| Chocolate fondant | \$17.00 |
| ✦ raspberry & vanilla bean ice cream | |





We are excited to welcome you to The Barrel Restaurant.

Our focus for the menu is to provide an experience of quality food and wine. Our Chef Matthew has sourced local produce and his team make every dish in-house. We have also sourced local wines to accompany the cuisine.

We do hope you enjoy your time at The Barrel Restaurant.