

#### **Entree**

Garlic Focaccia wgarlic butter	\$10.00
Cheesy Focaccia wcheese, chopped bacong balsamíc glaze	\$13.00
Ravioli ₩ Beef and cheese filling, creamy roasted tomato sauce	\$15.00
<b>Arancini</b> ₩ pork filling and tartare sauce	\$15.00
Capasente (Scallops) w soubise and capsicum puree and herb oil to garnish	\$18.00
The Barrel Soup ₩potato, leak, caulíflower & pumpkín served ₩ warm bread	\$15.00
Porky Pig (Crispy Pork Belly) sauted whot chilli sauce and served wapple jam	\$15.00

## **Mains**

Chicken Schnitzel	\$24.00
w chips, mashed potato, salad (or steamed veg) & gravy	
The Barrel Schnitzel	
W BBQ sauce, chopped salamí, Spanísh oníons and cheese	\$27.00
Pasta - 3 choices of sauce	\$25.00
w creamy garlic prawn / w bolognese /	ቀባለ ለለ
₩ Napolí	\$20.00
The Barrel Burger	\$20.00
w crispy chicken, slaw, pickle served with chips onside	
Salmon	\$34.00
w green souffle, baked shallots, balsamic glaze and bonito sauce	,
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Rack of Lamb  w carrot puree, cauliflower topped with jus, herb oil & salsa verde	\$38.00
Scotch Fillet	\$40.00
$w$ chips, mashed potato, salad (or steamed veg) $\varepsilon$ choice of sauce (gi	ravy,
pepper, mushroom or díane)	

# ASK FOR SPECIALS OF THE DAY

## <u>Sides</u>

Chef's Salad	\$10.00
₩ seasonal salad	
Baked Carrots	\$10.00
imes bechamel sauce	
Chips	\$10.00
₩ garlíc aolí	

### Kids Menu

Nuggets & Ch	ips (6 píece Nuggets + chíps)	\$10.00
Fish & Chips	(1 piece battered whiting + chips)	\$10.00
Spaghetti Bol	ognaise (chíld's serving)	\$10.00

#### **Dessert**

Vanilla Panna Cotta	\$15.00
₩ berry coulís	
Molten Cake	\$15.00
₩ vanílla anglaíse	
Crème Brulée	\$15.00
₩ Savoyard	
Bread & Butter Pudding	\$15.00
<del>w</del> butterscotch íce-cream	

