

STARTERS

Beetroot & Walnut Salad

roasted beetroot, lentils, walnuts + rocket
with pomegranate glaze

Salmon Gravlax

with pickled ginger, salad + soy and ginger dressing

Lobster + Prawn Spring Rolls

served with plum sauce

Soup of the day

with oven baked bread rolls

MAINS

Potato Gnocchi

with smoked chicken, chorizo sausage, bacon
and baby spinach, finished with cream +
white wine topped with parmesan cheese

Jack's Creek Sirloin

150 day grainfed verified Black Angus
served with roasted kipfler potatoes,
wilted baby spinach and jus

3 Mushroom Risotto

tossed with peas, baby spinach + asparagus
topped with parmesan cheese

Baked Ocean Trout

with white bean puree, steamed asparagus and
herbed yoghurt

DESSERT

Affogato

vanilla bean ice cream, espresso and
hazelnut liqueur

Mixed Berry Mille-Feuille

Baileys Panna Cotta

Eamonn's traditional Irish Coffee

with Jamieson Whisky and cream

Ask about our Daily Specials



BARREL BISTRO

DINNER 5-8PM

THURSDAY TO MONDAY

2 courses

\$65 per person

3 courses

\$75 per person

ALL \$14 **KIDS** (UNDER 12 YEARS)

WE CAN SWAP CHIPS FOR SALAD ON REQUEST

Lasagne & Salad

Handmade Fish & Chips

Cheeseburger & Chips

Chicken Crackles & Chips

Ham & Pineapple Pizza & Chips

Margherita Pizza & Chips

GF BASE \$4.50

Vanilla Ice Cream.....\$6

w/ chocolate, caramel or
strawberry topping

SIDES

Fries with Aoili13

Sweet Potato Wedges....13
with sweet chilli

*No split bills
thank you*

V=Vegetarian; GF=Gluten free
VG=Vegan

Please advise us if you have any
food allergies or specific dietary
needs. Menu is seasonal and subject
to change.