

# FOOD | From The Kitchen

THE  
BARREL  
ROOM

FINELY CRAFTED BEER WINE WHISKY

## Build your own platter | \$5 per selection

### Crackers

Selection of Sea Salt, Hazelnut and more

### Cheese

Choose from Brie, Kikorangi Blue, Aged Cheddar

### Cracked Pepper Pâté

### Olives

Black Kalamata, Green Manzanilla or Mixed

### Charcuterie Selection

Leg Ham, Pepperoni and Prosciutto

### Pickled Vegetables

### Focaccia Bread

With Rock Salt and Rosemary

### Gluten Free Bread

Served warm

### Dips

A selection of Two

### Pizza Bread

Plain or Cheesy Garlic

### Spiced Nuts

### Barrel Room Platter | \$45

Crumbed Fish, Salt & pepper Calamari, Cured Meats, Pickled Vegetables, Cheeses, Olives, Gherkins, Dips and a selection of Breads and Crackers (serves up to four people)

## Small Plates | \$12 per selection

### Dukkah

Olive Oil and Balsamic Vinegar with oven fresh Focaccia Bread

### Bruschetta

Tomato, Garlic, Fresh Basil and Balsamic on Toasted Sour Dough

### Salt & Pepper Calamari

With our own Lemon Aioli

### Panko Crumbed Fish Goujons

With our own Tartare Sauce

Please see our blackboard for daily specials...

## Meals

Beverage matches as shown

### Beef & Blue Burger | \$18 | Served With Fries

Beef Pattie, Bacon, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears, Mustard | *Pair with Porter/Shiraz*

### Chicken Burger | \$18 | Served With Fries

Succulent Chicken Breast, Bacon, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears, Aioli and Brie |

*Pair with Pale Ale/Chardonnay*

### Fish Burger | \$18 | Served With Fries

Panko Crumbed Fish, Tartare Sauce, Lettuce, Tomato, Red Onion, Pickle Spears and Aged Cheddar |

*Pair with Pilsner/Sauvignon Blanc*

### Veggie Burger (V) | \$18 | Served With Fries

Home-made Veggie Pattie, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears, Aioli and Aged Cheddar |

*Pair with Wheat Beer/Pinot Gris*

### 200g Scotch Fillet & Salad | \$28 | Served With Fries

200g Scotch Fillet with mushroom sauce and egg |

*Pair with Stout/Merlot*

### Gourmet Steak Sandwich | \$18 | Served With Fries

Seared then thinly sliced Scotch Fillet, Caramelised Onion, Salad Greens, Tomato, Aioli on toasted Focaccia |

*Pair with Stout/Merlot*

### Nachos (V) | \$14

Corn Chips, Refried Chilli Beans and Cheese topped with Sour Cream and Tomato Salsa

Add Chicken | \$3 | *Pair with IPA/Shiraz*

### Wedges | \$12

Served with Grilled Cheese and Bacon, topped with Sweet Chilli Sauce and Sour Cream

### Greek Salad | \$8.5

Cucumber, Olives, Cherry Tomato, Red Onion, Feta, Salad Greens and Dressing | *Pair with Wheat Beer/Sauvignon Blanc*

### Garden Salad | \$6

Salad Greens, Carrot, Tomato, Cucumber, Red Onion and Dressing | *Pair with Wheat Beer/Sauvignon Blanc*

### Fries | \$7.5

Served with Ketchup and Aioli

### Extras

Grilled Chicken \$3 | Tomato Salsa \$2 | Mushrooms \$2

Jalapenos \$1 | Egg \$1

## Pizzas | 24cm - \$12 | 30cm - \$16

All pizzas are traditional hand-made, thin base pizzas, topped with mozzarella and pizza sauce.

Beverage matches as shown

### Spring

A simple pizza with Cherry Tomatoes, Prosciutto and Parmesan, topped with Extra Virgin Olive Oil and Fresh Basil | *Pair with Pilsner/Sauvignon Blanc*

### Harrington

Chicken Breast, Brie and Plum Sauce |

*Pair with Porter/Chardonnay*

### Durham - Pepperoni, Kalamata Olives and Parmesan,

Topped with Chilli Flakes, Extra Virgin Olive Oil and Fresh Basil | *Pair with IPA/Shiraz*

### Elizabeth

Leg Ham, Pineapple and Roasted Red Capsicum |

*Pair with Pale Ale/Pinot Gris*

### Willow (Veg)

Roasted Kumara, Caramelised Onion, Kalamata Olives, Rosemary and Parmesan | *Pair with Cider/Rose*

### Wharf

Garlic Prawns, Cherry Tomatoes, Red Onion, topped with Extra Virgin Olive Oil and Thyme |

*Pair with Pilsner/Sauvignon Blanc*

### Strand

Smoked Salmon, Capers, Red Onion, Cream Cheese and Rocket | *Pair with Wheat Beer/Rose*

### Devonport

Salami, Bacon, Mushroom, Baby Spinach and Blue Cheese |

*Pair with Stout/Pinot Noir*

### Daily Special

Check out our Blackboard for Today's Creation

### Extras | \$2

Prosciutto, Bacon, Leg Ham, Mushroom, Olives, Blue Cheese, Brie, Parmesan, Feta, Anchovies, Artichoke, Pineapple, Cherry Tomato

\* **Gluten Free base add | \$3**

"Please let us know if you have any specific dietary requirements. While most of our dishes can be prepared gluten reduced, we do not operate a gluten free kitchen and cannot guarantee any of our meals will be 100% gluten free."