

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."