

— ESTD  2020 —




# Barrel & Co.

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## DINNER MENU

### ENTRÉE




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<b>SOUP OF THE DAY (V)</b>	20
<i>Chef's daily special soup served with bread</i>	
<b>YUKHOE (GF, DF)</b>	25
<i>Korean style Beef Tartare with sesame oil and spring onion</i>	
 Pairing: Cabernet Sauvignon	
<b>SEARED SCALLOPS (GF)</b>	25
<i>Pan seared scallops served with cauliflower puree and bacon crisp</i>	
 Pairing: Chardonnay	
<b>PEACH PRAWNS (DF)</b>	25
<i>Marinated prawns served with apple and orange salad</i>	
 Pairing: Sauvignon Blanc/Pinot Gris	
<b>BREAD AND DIPS (V)</b>	16
<i>Served with dip, olive oil with balsamic and butter</i>	

### THE MEAT LOCKER TO SHARE

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*All served with grilled broccolini, baby carrots and Port wine jus*

<b>TOMAHAWK STEAK 600G</b>	135
 Pairing: Cabernet Sauvignon	
<b>300G LAMB RACKS, 250G BEEF SCOTCH FILLET, HALF PORK BABY BACK RIBS</b>	145
 Pairing: Cabernet Sauvignon	
<b>BRAISED LAMB SHANK, BEEF CHEEK, GRILLED CAJUN CHICKEN BREAST</b>	142
 Pairing: Shiraz	
<b>CHOICE OF 3 MEAT FROM MAIN (HALF PORK BABY BACK RIBS)</b>	155
 Pairing: Cabernet Sauvignon	

**SAUCES**    *Peppercorn Jus, Creamy Mushroom, Chimichurri, Cafe de Paris Butter*    **4 EACH**

# MAINS

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<b>250G BEEF SCOTCH FILLET STEAK (GF)</b>	<b>55</b>
<i>Served with potato gratin and grilled broccolini and baby carrots, Port wine jus</i>	
 Pairing: Pinot Noir	
<b>GALBI STEAK</b>	<b>58</b>
<i>Marinate 250g beef scotch in Korean BBQ sauce and grilled, served with steamed rice and grilled broccolini and baby carrots</i>	
 Pairing: Shiraz	
<b>300G LAMB RACKS</b>	<b>58</b>
<i>Served with creamy polenta and warmed olives and cherry tomato Rosemary jus</i>	
 Pairing: Pinot Noir	
<b>SLOW COOKED BEEF CHEEK (GF)</b>	<b>50</b>
<i>Served with Creamy French mash and grilled broccolini</i>	
 Pairing: Merlot	
<b>BRAISED LAMB SHANK (GF)</b>	<b>52</b>
<i>Served with French mash and lemon buttered green beans</i>	
 Pairing: Shiraz	
<b>SPICED BBQ PORK BABY BACK RIB (DF)</b>	<b>75 (whole) 40 (Half)</b>
<i>Served with coleslaw and steak cut fries</i>	
 Pairing: Merlot	
<b>GRILLED CAJUN CHICKEN BREAST (GF)</b>	<b>52</b>
<i>Served with mushy peas and lemon buttered green beans, Port wine jus</i>	
 Pairing: Sauvignon Blanc	
<b>MARKET FISH (GF)</b>	<b>48</b>
<i>Pan-fried fish served with Saffron risotto, beurre blanc and seasonal vegetables</i>	
 Pairing: Pinot Gris	
<b>ROASTED PUMPKIN AND RICOTTA RAVIOLI (V)</b>	<b>45</b>
<i>In creamy sundried tomato pesto sauce</i>	
 Pairing: Chardonnay	

# SIDES

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**12 EACH**

**GREEN SALAD WITH SHERRY VINAIGRETTE (GF, DF, VG)**

**ASIAN STYLE STIR FRIED VEGETABLES (DF, V)**

**STEAMED RICE (GF, DF, VG)**

**STEAK CUT FRIES SERVED WITH TOMATO SAUCE AND AIOLI (DF, V)**

**BATTERED ONION RINGS SERVED WITH AIOLI (DF, V)**

**CREAMY FRENCH MASH WITH PORT WINE JUS (GF, V)**

**FRESH CUCUMBER KIMCHI (DF, V)**

**FRIED EGG (\$4 EACH) (GF, DF, V)**