

— ESTD  2020 —
Barrel & Co.
ALL DAY DINING

Soup Of The Day (v) Chef's special soup Toasted bread	\$20
Barrel & Co. Steak 200g Sirloin steak Fries Fried egg Horseradish Crème Petit salad	\$39
Barrel & Co. Steak sandwich with fries 200g Sirloin steak Focaccia Bread Chimichurri Bacon and onion jam Lettuce	\$37
Barrel & Co. Beef burger with steak fries 180g beef patty Bacon Caramelized Onion Swiss cheese Lettuce Tomato <i>*VG option available</i>	\$34
Barrel & Co. Chicken burger with steak fries Sweet chilli marinated grilled chicken thigh Coleslaw Coriander mayo	\$32
Caesar Salad Cos lettuce Tempura Anchovies Crispy bacon Croutons Parmesan Poached eggs <i>*Add Roast Chicken \$5</i>	\$27
Mediterranean Quinoa and feta salad (v) Organic Quinoa Cucumber Red onion Capsicums Tomato Avocado puree Edamame beans Feta <i>*Add Roast Chicken \$5</i> <i>*VG option available</i>	\$32
Mixed Grill Breakfast Eggs your way Bacon Kransky Hash brown Sautéed mushroom Grilled tomato Toasted bread Baked beans	\$32
Fries (Choice of Steak cut fries or Shoestring fries) (df, v) Served with Tomato sauce Aioli	\$13
Tempura onion rings (df, v) Served with Aioli	\$13
Whittaker's Chocolate Brownie Homemade chocolate brownie vanilla ice cream Chocolate sauce Chantilly cream	\$22
Fruit salad (gf, df, vg) Fresh fruit salad Sorbet	\$20

df - dairy free | gf - gluten free | v – vegetarian | vg - vegan

NB: We proudly offer 'Inclusive Food' menus. We are keen that all special dietary requirements are looked after well. However, because we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.