

— ESTD  2020 —

# Barrel & Co.

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## DINNER MENU

### ENTRÉE

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**SOUP OF THE DAY (v)** 21  
*Chef's daily special soup served with bread*

**MISO BRAISED PORK BELLY** | Contains Soy and Milk 26  
*Served with homemade pineapple chutney*  
Pairing: Riesling

**BRUSCHETTA** | Contains Milk, Wheat and Gluten (v) 19  
*Baked baguette with mozzarella with fresh tomato salsa (tomato, capsicum, red onion and fresh basil seasoned with olive oil and lemon juice)*  
Pairing: Sauvignon Blanc / Pinot Gris

**PEACH PRAWNS** | Contains Crustacean, Wheat, Gluten, Sesame and Soy (df) 26  
*Marinated prawns with hoisin, peach, ginger and coriander served with apple and orange salad*  
Pairing: Sauvignon Blanc / Pinot Gris

**Scallops** | Contains Mollusc, Milk, Wheat and Gluten 26  
*Seared Scallops with Vanilla cauliflower mousse, crustaceans bisque, lemon garlic croutons and basil oil*  
Pairing: Sauvignon Blanc / Pinot Gris

**Champagne & Beetroot cured salmon tartare** | Contains Fish, Milk, Wheat and Gluten 26  
*Champagne & beetroot cured salmon with lemon sour cream, cinnamon orange reduction and sesame bread sticks*  
Pairing: Sauvignon Blanc

**BREAD AND DIPS** | Contains Wheat, Gluten, Milk, Tree Nuts, and Sesame (v) 18  
*Served with homemade dips and olive oil*

### SIDES 14 EACH

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**\$35 for choice of 3 sides / \$2.00 per fried egg**

**Green salad with julienne carrots, capsicums, cucumber, red onion and sherry vinaigrette** (gf, df, vg)

**Cos lettuce salad with crispy bacon, parmesan and croutons tossed in ranch dressing**  
Contains Gluten, Wheat, Egg and Milk \*GF, DF, V, VG option available

**Steamed seasonal vegetables** (gf, df, vg)

**Steak cut fries served with tomato sauce and aioli** | Contains Egg in Aioli (gf, df, v)

**Shoe string fries served with tomato sauce and aioli** | Contains Sulphites / Contains Egg in Aioli (gf, df, v)

**Battered onion rings served with aioli** | Contains Gluten, Milk, Wheat and Egg (v)

**Creamy French mash** | Contains Milk (gf, v)

**Creamy Truffle mash** | Contains Milk and Gluten (v)


*We are proud to offer 'Inclusive Food' menus crafted to accommodate a variety of dietary needs with care and attention. While we strive to cater to all special dietary requirements, we kindly remind guests that our kitchen uses a wide range of ingredients and shared equipment. As a result, while every effort is made to minimize cross-contact, we cannot guarantee that our dishes are completely allergen-free'*

## MAINS

**200g BEEF Eye fillet steak** | Contains Egg, Milk and Sulphite

**60**


*Served with Potato gratin and seasonal vegetables, red wine jus*

 Pairing: Pinot Noir

**250g BEEF SCOTCH FILLET STEAK** | Contains Milk and Sulphites (gf)

**58**


*Served with French mash, seasonal vegetables and red wine jus*

 Pairing: Pinot Noir

**500g BEEF RUMP STEAK** | Contains Milk and Sulphites (gf)

**58**


*Served with French mash, seasonal vegetables and red wine jus*

 Pairing: Cabernet Sauvignon Blanc

**300G LAMB RACKS** | Contains Milk and Sulphites

**62**


*Served with creamy polenta and seasonal vegetables and red wine jus*

 Pairing: Pinot Noir

**300G LAMB RUMP** | Contains Milk and Sulphites (gf)

**62**

*Served with French mash, seasonal vegetables and red wine jus*

 Pairing: Pinot Noir

**BUTTER POACHED CHICKEN BREAST** | Contains Milk, Gluten and Sulphites

**50**


*Served with butternut puree, seasonal vegetables and truffle jus*

 Pairing: Sauvignon Blanc

**MARKET FISH** | Contains Fish and Milk (gf)

**48**


*Pan-fried fish served with Saffron risotto, seasonal vegetables and beurre blanc*

 Pairing: Pinot Gris

**CREAMY TRUFFLE FETTUCCINE WITH MUSHROOMS** | Contains Milk, Gluten and Sulphites (v)

**45**

*Mixed mushroom and fettuccine in Rich creamy truffle sauce, parmesan on top*

 Pairing: Pinot Gris

**CAESAR SALAD** | Contains Egg, Fish, Milk and Gluten

**32**

*Baby cos lettuce, crispy bacon, herbed croutons, parmesan cheese served with poached egg and tempura anchovies tossed in Caesar dressing*

*\*GF, DF, V, VG option available*

## THE MEAT MONGER PLATTER TO SHARE

**165**

*Contains Sulphites | Served with seasonal vegetables and Red wine jus*

**Choice of 3 meat from mains**

**SAUCES** | Peppercorn Jus, Creamy Mushroom, Chimichurri, Truffle Jus

**4 EACH**