



WHERE
THE
WELCOME
IS
WARM

STOCK
AND
BARREL

Spring

Dinner Menu

STARTERS

Cauliflower Popcorn (V) Fried Cauliflower Bites, Sticky Korean Sweet Chilli Sauce	16
Duck & Sour Cherry Spring Roll House-Made Pickled Asian Vegetables w/ Nuoc Cham	18
Fried Squid W/ Black Lime & Star Anise (GF) (DF) Petit Herb Salad, Lime Aioli	27
Fresh Oysters (Half Doz.) (GF) (DF) Natural // Kombu & Finger Lime Caviar	37
Charcuterie Plate (GF Option) Smoked & Cured Deli Meats, King Island Smoked Cheddar, Seasonal Fruits, Spiced Nuts, House-Made Lavosh Bread & Dips	42

MAINS

Spring Garden Salad (GF) Fior Di Latte, Peas, Edamame Beans, Spring Herbs, Preserved Lemon, Rich Glen Yarrowonga Citrus Oil	22
ADD CHICKEN ADD PRAWNS	+8 +12
Roasted Vegetables Quinoa Salad (GF) (DF) Warm Roasted Vegetables, Spinach, Quinoa, Rich Glen Yarrowonga Splash Vinaigrette	25
ADD CHICKEN ADD PRAWNS	+8 +12
Ricotta Gnocchi House Made Ricotta Gnocchi, Nduja, Chorizo, Spinach, Grana Padano, Basil Oil	35
Black Spaghettini Prawn Tails, Soft Shell Crab, Chilli, Lemon, Tobiko	38

GRILL

Pan Fried Lamb Rump (GF) (DF) Lamb Rump, Roasted Pumpkin, Cherry Tomatoes, Red Onion, Spinach, Barberry Jus	42
Ortolano (GF) (DF) (V) Chargrilled Pumpkin, Yellow Squash, Eggplant, Portobello, Harissa, Pumpkin Seeds	37
Grilled Humpty Doo Barramundi (DF) Sautéed Spring Vegetables, Pearl Couscous, Basil Oil	45
Pork Cutlet (GF) (DF) Chargrilled Pineapple, Local Seasonal Vegetables	40
Steaks (GF) Scotch Fillet 300g (GF) (DF) Eye Fillet 250g (GF) (DF)	48 52
All Steaks Served w/ Garlic Butter Baby Chat Potatoes & Seasonal Vegetables	
Choice of Rosemary Jus or Hollandaise	

SIDES

Seasonal Greens (GF) (DF) W/ Garlic Oil & Toasted Flaked Almonds	12
Garlic Butter Baby Chat Potatoes	12
Spring Garden Salad (GF) (DF)	12
Bowl of Chips	12

GOURMET PIZZAS

Blondie Roasted Garlic, Parmesan Cheese, Rich Glen Yarrowonga Olive Oil, Mozzarella Cheese, Sea Salt	22
God Save The Queen San Marzano, Parmesan, Mozzarella, Fior Di Latte, Basil, Sea Salt, Rich Glen Yarrowonga Olive Oil	24
Comfortably Yum San Marzano, Parmesan, Mozzarella, Roasted Pumpkin, Persian Fetta, Toasted Pine Nuts, Sauteed Spinach, Piquillo Peppers, Roquette, Balsamic Glaze & Rich Glen Yarrowonga Olive Oil	27
Prawn To Be Wild San Marzano, Mozzarella, Parmesan, Prawn, Cherry Tomato, Scamorza, Bacon, Basil & Rich Glen Yarrowonga Agrumato Olive Oil	29
The Yardbird San Marzano, Mozzarella, Parmesan, Chicken, Basil, Sundried Tomato, Mushroom, Pine Nuts, Fior Di Latte, House Pesto & Rich Glen Yarrowonga Olive Oil	28
It's All Meat San Marzano, Mozzarella, Parmesan, Scamorza, Bacon, Pepperoni, Chicken, Chorizo, Red Onion, Persian Fetta, House Made Spicy BBQ Sauce & Rich Glen Yarrowonga Olive Oil	29
Led Zeppelin San Marzano, Mozzarella, Parmesan, Pepperoni, Bacon, Olives, Anchovies, Peppers	28

GLUTEN FREE BASE AVAILABLE | \$6.50

KIDS MENU

INCLUDES SOFT DRINK & ICE CREAM

Ricotta Gnocchi (V) W/ San Marzano Sauce	15
Minute Steak (GF) (DF) Side Salad & Chips	15
Cheeseburger (GF Option) Beef Patty, Sauce, Cheese & Chips	15
Cauliflower Popcorn (3) (V) (DF) Side Salad & Chips	15

SOMETHING SWEET

Quince & Wattleseed Tart Chilli Spiced Rum, Rich Glen Yarrowonga Burnt Honey Ice Cream	18
White Chocolate Mousse (GF Option) Bush Tomato, Roselle Tuille, Tuppal Estate Shiraz & Caramel Ice Cream	18
Lavender & Honey Panna Cotta (GF Option) Lemon Soil, Meringue Kisses, Curd, Lemon Myrtle Sponge	18

EVERY EFFORT IS MADE TO CATER FOR DIETARY NEEDS, HOWEVER WE CANNOT GUARANTEE THAT OUR FOOD & DRINKS ARE ALLERGEN FREE