

**WHERE
THE
WELCOME
IS
WARM**

**STOCK
AND
BARREL**

Summer Lunch & Dinner Menu

LUNCH

12 pm - 2:30 pm

DINNER

Sunday to Thursday

5:30 pm - 9:30 pm

Friday & Saturday

5:30 pm - Late

STARTERS

Toasted Sourdough	16
Served with Rich Glen Olive Oil Balsamic	
ADD RICH GLEN OLIVES	+8
ADD ORTIZ ANCHOVIES	+10
ADD RICH GLEN BUSH DUKKAH	+4
ADD TRIO DIPS	+10
House-made Lamb Meatballs	25
In a Rich San Marzano Sauce with Toasted Sourdough	
Cauliflower Popcorn (V)	18
Fried Cauliflower Bites, Sticky Korean Sweet Chilli Sauce	
Fried Squid w/Black Lime & Star Anise (GF) (DF)	27
Petit Herb Salad, Lime Aioli	
Fresh Oysters (Half Doz.) (GF) (DF)	37
Served Natural with Mignonette & Fresh Lemon	
Charcuterie Plate (GF Option)	42
Smoked & Cured Deli Meats, Comte, Seasonal Fruits, Spiced Nuts, House Made Lavosh Bread & Dips	
Buttermilk Fried Chicken Tenders (GF)	22
Southern Spiced Tenders Served with House-made Ranch Dressing	

BURGERS (12PM – 5PM ONLY)

Black Bull Burger	28
Double House-made Smashed Patties, American Cheese, Pickles, Sauce	
MAKE IT FANCY WITH LETTUCE, TOMATO AND ONION	+2
Buttermilk Fried Chicken Burger	28
Southern Spiced Fried Chicken, Comte, Roquette, Pickles	
Vegetarian Burger	22
Beetroot Fritter, Comte, Roquette, Pickles, Tomato Relish	

GLUTEN FREE OPTION AVAILABLE

GOURMET PIZZAS

Blondie	22
Confit Garlic, Parmesan, Mozzarella, Sea Salt Finished With Fresh Rosemary And Rich Glen Olive Oil	
God Save The Queen	24
San Marzano, Parmesan, Mozzarella, Fior Di Latte, Basil, Sea Salt, Rich Glen Yarrowonga Olive Oil	
Comfortably Yum	27
San Marzano, Parmesan, Mozzarella, Roasted Pumpkin, Persian Fetta, Toasted Pine Nuts, Sauteed Spinach, Piquillo Peppers, Roquette, Balsamic Glaze Finished with Rich Glen Yarrowonga Olive Oil	
The Yardbird	29
San Marzano, Mozzarella, Parmesan, Chicken, Basil, Sundried Tomato, Mushroom, Pine Nuts, Fior Di Latte, Finished with House-made Pesto & Rich Glen Olive Oil	
Speckenwolf	28
San Marzano, Parmesan, Mozzarella, Pressed Pork Belly, Gorgonzola Finished with Fig Jam & Aioli	
Led Zeppelin	30
San Marzano, Parmesan, Mozzarella, Pepperoni, Bacon, Olives, Anchovies, Peppers	

MAINS

Chicken & Freekah with Roquette	26
Poached Chicken, Barberries, Candied Walnuts, Cucumber, Spiced Yoghurt Finished with a House-made Pomegranate Dressing	
Wellness Bowl (V Option)	24
Jasmine Rice, Avocado, Pickled Ginger & Carrot, Cherry Tomato, Sliced Cabbage, Edamame, Furikake Seasoning	
ADD CHICKEN	+8

GLUTEN FREE BASE AVAILABLE | \$6.50

Fusilli Pesto (V)	32
House-made Fusilli Pasta, Pesto Rosso, Cherry Tomato, Spinach, Persian Fetta, Basil Oil, Pangrattato	
Black Spaghettini	38
Prawn Tails, Blue Swimmer Crab, Chilli, Lemon, Tobiko	
Kinross Station Lamb Rump	42
Char-Grilled Silver Beet, Roasted Cobram Nectarine, Shaved Fennel & Rich Glen Lamb Jam	
Grilled Humpty Doo Barramundi	45
Pearl Couscous, Heirloom Tomatoes, Cucumber, Red Onion, Gremolata, Basil Oil	
Murray Valley Pork Cutlet (GF)	40
Chargrilled Pineapple, Seasonal Vegetables, Apple Cider Sauce	
Murray Pure Scotch Fillet 300g (GF, DF)	48
Served With Duck Fat Potatoes & Seasonal Veg	
CONDIMENTS; ROSEMARY JUS, HOLLANDAISE, BEERENBERG MUSTARD	

SIDES

Seasonal Greens (GF) (DF)	12
W/ Garlic Oil & Flaked Almonds	
Mixed Leaf Salad (GF) (VGN)	12
Cucumber, Cherry Tomato, Red Onion, House Dressing	
Bowl of Chips	12

KIDS MENU

INCLUDES SOFT DRINK & ICE CREAM OR FROG IN A POND

Fusilli Pasta	15
Beef Ragu, Tomato-based Sauce, Parmesan	
Chicken Tenders (GF) (DF)	15
Side Salad & Chips	

Little Bull Burger (GF Option)	15
Smashed Patty, Tomato Sauce, Cheese & Chips	
Cauliflower Popcorn (VGN)	15
Side Salad & Chips	

DRINKS

Juice	5.50
Orange, Apple, Pineapple, Cranberry, Blood Orange or Tomato Juice	
Tea	6.50
English Breakfast, Earl Grey, Sencha Green, Chamomile, Peppermint, Lemongrass & Ginger, Turmeric, Sticky Chai	
Coffee	SML 5.50 LRG 6.50
Latte, Flat White, Long Black, Cappuccino, Macchiato, Mocha, Espresso	
Extra Shot .50	
Syrup or Honey .50	
Alternative Milks .50	

SOMETHING SWEET

Chocolate Tart	19
Decadent Dark Chocolate Tart, Caramel Sand, Croissant Ice Cream	
Raspberry And White Chocolate Panna Cotta	19
Raspberry Coulis, House-made Biscotti	
Yoghurt Sponge, Citrus Mousse, Bergamot Gel	19
Served with Mango Sorbet & Fresh Berries	

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

A SURCHARGE OF 10% APPLIES ON ALL PUBLIC HOLIDAYS. SPLIT BILLS ARE SUBJECT TO AVAILABILITY.