

DRINKS LIST

SPARKLING

Munro Valley Sparkling NV Brut (Abbotsford, VIC, Australia)	10
Dal Zotto Pucino Prosecco (King Valey, VIC, Australia)	12
Ate Brut (South East, Australia)	12

WHITE

Sticks Chardonnay (Yarra Valley, VIC, Australia)	11
Aquilaini Pinot Grgio (Veneto, Italy)	12
Tai Tira Sauvignon Blank (Marlborough, NZ)	10

RED

Yangarra "Preservative Free" Shiraz (McLaren Vale, SA, Australia)	14
Alta Pinot Noir (Abbotsford, VIC, Australia)	11
Hesket 'Regional select' Cabernet (Coonawarra, SA, Australia)	10

BEER

Heineken (on tap)	13
Furphy Ale (on tap)	13
James Squire, 150 Lashes	10

COCKTAIL

Espresso Martini	22
Mojito	18
Hendricks Gin & Tonic	14
Aperol Spritz	18

BAR DIS
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MELBOURNE

ROOM SERVICE MENU

SCAN THE QR CODE
TO ORDER



Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

TO START

*Grilled lamb loin - 25

sumac, feta, mint yoghurt, kalamata olives, spinach

Salt & pepper calamari - 13

calamari, tartare sauce, rocket lettuce & lemon

*Cures & preserves charcuterie - 28

northern Italian style cured meats, Manzanillo olives, sweet spiced gherkins, lavosh

Ginger & prawn dumplings - 13

steamed ginger & prawn dumplings, chili paste & soy sauce

SALADS

Bocconcini & rocket (v) - 17

basil pesto, marinated semi-dried tomatoes, balsamic reduction

Chicken & kohlrabi - 17

cos lettuce, bacon, parmesan aioli dressing

SIDES

French fries (v) - 9

aioli

Seasoned potato wedges (v) - 9

sour cream, sweet chilli

Chargrilled corn on the cob (v) - 9

parmesan, chipotle mayo

Sauteed baby vegetables (v) - 9

herb butter

DESSERTS

Baked cheesecake (v) - 15

macerated berries, orange meringue

*Slow roasted seasonal stone fruit (v) - 13

vanilla pastry cream, oat and maple crumble, Tanica spritz gel

Warm almond & cherry tart (v) - 13

warm almond & cherry tart, vanilla ice-cream

MAINS

Premium Angus beef burger - 28

200g beef patty, brioche, caramelized onion, sweet spiced gherkins, lettuce, tomato, cheese, chipotle mayonnaise

Penne arrabiata (v) - 24

tomato sugo, chilli, garlic, parsley

*Distrikt cuts market price - 42

grass fed 220g Angus beef steak, spicy coriander, tomato salsa

*Grilled Illawarra lamb rump - 40

200g lamb rump, Middle Eastern puree of peppers, olive oil, walnuts, cumin

Chicken schnitzel - 28

140g chicken schnitzel with avocado, egg, charred corn rocket salad, chips, tartare sauce

Tarragon roast chicken breast - 35

brown butter mash, kale, garlic, green peppercorn jus

*Birchley grilled pork ribeye - 37

fennel, watercress, pea tendrils, edamame, prosciutto, capers, sage pangrattato

Beer battered fish & chips - 28

battered fish & chips, tartare sauce, side salad

*Grilled Daintree barramundi - 38

basil & balsamic caponata, charred broccolini

KIDS MENU

Tempura chicken nuggets - 13

aioli & salad

Battered fish & chips - 11

fries & tartare sauce

Ham & cheese toastie - 12

Penne arrabiata (v) - 12

Fruit salad - 12

shaved coconut topping