

FOOD MENU



DESIGNED TO BE SHARED WITH FRIENDS

House Baked Focaccia Miso Butter (V, VgO)	4pp
Charcuterie Platter - Ideal for 1-2 people Finocchionna Fennel Salami, Serrano Jamon, Wild Venison & Gin, Triple Brie, English Vintage Cheddar, Focaccia, Olives, Walnuts, Fruit & Fig Jam (GFO)	30
Potato Scallops Chives, Taramasalata & Smoked Salmon Roe (GF)	15
Maple Glazed Sweet Potato Goat's Curd, Pepita Dukkah (V)	13
Grilled Wagyu Skewers 2pc With a caperberry salsa (GF, DF)	20
The Barrel Room Burger Beef patty, cheese, bacon, lettuce, pickled beetroot relish, burger sauce served with chips	24
16 Hour Slow Cooked Brisket Steak Served on top of our rich house jus & Chimmichurri (GF, DF)	26
Patatas Bravas Roast Capsicum & Grana Padano (GF, V)	12
House Salad Mixed leaves, spanish onion, mustard vinaigrette (DF, GF, V)	10
Seasonal Veg Steamed seasonal veg, roasted almonds, sherry vinaigrette (DF, GF, V)	12

SOMETHING SWEET

Charred Pineapple Cheesecake Hazelnut Crumb & Persian floss (GFO)	13
--	----