

# FOOD MENU



## DESIGNED TO BE SHARED WITH FRIENDS

Warm Olives (DF, GF, V)	8
House Roasted Mixed Nuts (DF, GF, V)	8
House Baked Focaccia Miso Butter (V, VgO)	4pp
Charcuterie Platter - Ideal for 1-2 people Finocchionna Fennel Salami, Serrano Jamon, Wild Venison & Gin Salami, Triple Brie, Vintage Cheddar, Focaccia, Olives, Walnuts, Quince & Apple Chutney (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
The Vegetarian Barrel Room Burger (V) Sweet potato & chickpea patty, cheese, lettuce, pickled beetroot relish, ranch sauce served with chips	18
16 Hour Slow Cooked Brisket Steak Served on top of our rich house jus & chimmichurri with beef fat potatoes on the side (GF, DF)	26
Patatas Bravas Red capsicum sauce & 24 month aged Parmigiano Reggiano DOP (GF, V)	13
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 Butter Crumb & Persian floss (GFO)	13
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