

FOOD MENU



Warm Olives (DF, GF, V)	9
House Roasted Mixed Nuts (DF, GF, V)	9
House Baked Focaccia Smoky paprika butter (V, VgO)	4pp
Maple Glazed Sweet Potato Goat's curd, pepita dukkah (V)	13
Pork Belly Bites Slow braised & crispy fried pork belly, fiery ginger glaze, coriander mayo & crispy garlic	19
Grilled Wagyu Skewers (2pc) Caperberry salsa (GF, DF)	22
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)	32
Chilled Prawn Baoger Steamed baoger bun, cabbage, steamed prawns, chunky egg yuzu mayo. Served w/ chips	22
The Barrel Room Burger Beef patty, cheese, bacon, lettuce, sliced green pickles, burger sauce. Served w/ chips	24
The Vegetarian Barrel Room Burger Homemade falafel patty, cheese, lettuce, sliced green pickles, ranch sauce. Served w/ chips (V)	20
16 Hour Slow Cooked Brisket Steak Rich house jus & truffle mushrooms with beef fat potatoes (DF)	28
Chat Potato Salad Chat potatoes, celery seed mayo dressing, chives (GF, V)	12
Seasonal Veg Steamed seasonal veg, roasted almonds, sherry vinaigrette (DF, GF, V)	12

SOMETHING SWEET

Dessert Du Jour Ask about today's delicious dessert!	13
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