

# FOOD MENU



Mixed Warm Olives (DF, GF, V)	9
House Roasted Mixed Nuts (DF, GF, V)	9
House Baked Focaccia Charred onion butter (V, VgO)	4pp
Charcuterie Platter (Ideal for 1-2 people) Finocchionna Fennel Salami, Serrano Jamon, Truffle Salami, Triple Brie, Vintage Cheddar, Focaccia, Olives, Nuts, Chutney (GFO)	32
Maple Glazed Sweet Potato Labneh & pepita dukkah (V)	14
Pork Belly Bites Slow braised & crispy fried pork belly, served with salted crackling & coriander mayo <b>Choose between a fiery ginger glaze or lime pepper dry rub</b>	19
Grilled Wagyu Skewers (2pc) Roasted capsicum & oregano salsa (GF, DF)	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
Braised Lamb Shoulder Cumin roasted chickpea puree, honey labneh (GF) <i>*Please allow 20 min</i>	30
Akasha Chips includes ketchup or BBQ Sauce. Add roasted garlic aioli - \$2 (DF, GF, V)	10
Roasted Carrots Almonds, eschalot and white wine vinaigrette (DF, GF, V)	12

## SOMETHING SWEET

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