

— ESTD  2020 —

# Barrel & Co.

## DINNER MENU

### ENTRÉE

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<b>SOUP OF THE DAY</b> (v)	20
<i>Chef's daily special soup served with bread</i>	
<b>BEEF TATAKI</b> (gf, df)	25
<i>Seared beef slices served with ponzu sauce and seaweed (wakame) salad</i>	
 Pairing: Pinot Noir	
<b>MISO BRAISED PORK BELLY</b> (df)	25
<i>Served with pickled radish and pineapple chutney</i>	
 Pairing: Riesling	
<b>BRUSCHETTA</b> (v)	18
<i>Baked baguette with mozzarella with fresh tomato salsa (tomato, capsicum, red onion and fresh basil seasoned with olive oil and lemon juice)</i>	
 Pairing: Sauvignon Blanc / Pinot Gris	
<b>PEACH PRAWNS</b> (df)	25
<i>Marinated prawns with hoisin, peach, ginger and coriander served with apple and orange salad</i>	
 Pairing: Sauvignon Blanc / Pinot Gris	
<b>BREAD AND DIPS</b> (v)	16
<i>Served with homemade dips and olive oil</i>	

### SIDES --- 13 EACH

**\$30 for choice of 3 sides from below**

**Green salad with julienne carrots, capsicums, cucumber, red onion and sherry vinaigrette** (gf, df, vg)

**Steamed seasonal vegetables** (gf, df, vg)

**Steak cut fries served with tomato sauce and aioli** (df, v)

**Shoe string fries served with tomato sauce and aioli** (df, v)

**Battered onion rings served with aioli** (df, v)

**Creamy French mash with Port wine jus** (gf, v)

**Crushed potato salad with crispy bacon and onion with honey mustard mayo** (gf)

*NB: We proudly offer 'Inclusive Food' menus. We are keen that all special dietary requirements are looked after well. However, because we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.*

## MAINS

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### 200G BEEF EYE FILLET STEAK

58

*Served with Potato gratin and seasonal vegetables, red wine jus*

 Pairing: Pinot Noir

### 250g BEEF SCOTCH FILLET STEAK (gf)

55

*Served with French mash, seasonal vegetables and red wine jus*

 Pairing: Pinot Noir

### 500g BEEF RUMP STEAK (gf)

55

*Served with French mash, seasonal vegetables and red wine jus*

 Pairing: Cabernet Sauvignon Blanc

### 300G LAMB RACKS

58

*Served with creamy polenta and seasonal vegetables and red wine jus*

 Pairing: Pinot Noir

### 300G LAMB RUMP (gf)

55

*Served with French mash, seasonal vegetables and red wine jus*

 Pairing: Pinot Noir

### CHEF'S SPECIAL CHICKEN BREAST

48

*Served with butternut puree, seasonal vegetables and truffle jus*

 Pairing: Sauvignon Blanc

### MARKET FISH (gf)

48

*Pan-fried fish served with Saffron risotto, seasonal vegetables and beurre blanc*

 Pairing: Pinot Gris

### CREAMY TRUFFLE FETTUCCINE WITH MUSHROOMS (v)

45

*Mixed mushroom and fettuccine in Rich creamy truffle sauce, parmesan on top*

 Pairing: Pinot Gris

### MEDITERRANEAN QUINOA SALAD (v)

32

*Organic quinoa salad with cucumber, tomato, red onion and capsicums with avocado puree and edamame beans and feta (Vegan option available)*

## THE MEAT MONGER PLATTER TO SHARE

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149

*Served with seasonal vegetables and Red wine jus*

**Choice of 3 meat from mains**

### SAUCES

*Peppercorn Jus, Creamy Mushroom, Chimichurri, Cafe de Paris Butter*

**4 EACH**