



BARREL N VINE
— ITALIAN | SEAFOOD | WINE BAR —

Dinner Menu

**Kitchen 5pm till 8pm
Thursday, Friday, Saturday, & Sunday**

If you have any dietary requirements, allergies or intolerances
Please ensure you inform your waiter.



*We cannot guarantee that any of our products are safe to
consume for people with allergies or intolerances*

Please Note:

*Due to our Food Safety & Safe Food Handling Policies we are
unable to permit our guests to bring their own cakes in.
Thank you for your understanding.*

1.65% Surcharge applies to all Eftpos payments.
15% Public Holiday Surcharge applies.

CHECK OUT WHAT'S ON
WWW.BARRELVINE.COM.AU/EVENTS



★ Exclusive to Barrel n Vine



Local Product



Vegetarian/No Meat (May contain Dairy)
Please Note: Some dishes can be made
Vegetarian Please ask our service staff.



Gluten Free



BARREL N VINE
ITALIAN | SEAFOOD | WINE BAR

Dinner Menu

STARTERS



MARINATED WARM OLIVES \$12.90
House Marinated Mixed Italian Olives with
Lemon, Garlic & Sundried Tomato



TRUFFLE PARMESAN CHIPS \$12.90
Potato Fries with Parmigiano and
Italian Truffle Aioli



SIGNATURE BRUSCHETTA \$19.90
Rock Salt & Rosemary Focaccia, toasted
with Garlic confit butter, covered in Fresh
Cherry Tomato, Red Onion, Fresh Basil,
EVOO & Balsamic Pearls



CORN ZUCCHINI FRITTERS \$18.90
House made Corn & Zucchini Fritters, served
with Rocket, Bruschetta sprinkle, Goats
Cheese & Blood Orange infused EVOO

TOMINO MAMMA-MIA \$22.90
Italian Cheese - Wrapped in Prosciutto &
Grilled, served with house made pizza bread
sticks for dipping your oozy cheese.

ARANCINI OF THE DAY \$18.90
Handmade Rice Ball with Chefs special
ingredients - please ask for todays flavour

ITALIAN MEATBALLS \$19.90
House made Pork, Beef & Fennel Polpetta
Meatballs in our slow cooked Neapolitan sauce



PRAWN HOTPOT \$26.90
Prawns with Tomato, Garlic, Herbs
& a touch of Chilli served with Crusty Bread



**CALABRESE HALF SHELL
SCALLOPS (4)** \$32.90
Half Shell Queensland Scallops with Nduja Butter,
and our Pangrattato Crumb (Spicy)



GARLIC BUTTER BUGS \$44.90
Moreton Bay Bugs (approx 500g),
Grilled with Butter infused with Garlic,
Garnished with Fresh Parsley & Pink
Peppercorns & Lemon Wedges

CALAMARI FRITTI \$21.90
Tender Calamari in House made delicious
light coating, served with Lemon wedge
& Italian Basil Aioli

ANTIPASTI PLATTER

\$22 per person (min 2 people)
Rock Salt & Rosemary Focaccia, extra
virgin olive oil & Balsamic, Salumi classico,
Prosciutto di Parma, Buffalo mozzarella,
Artichoke, Sundried Tomatoes &
our Marinated Olives

SEAFOOD

SEAFOOD PLATE FOR 2 \$89.00

Garlic Butter Bug (1), House Battered
Barramundi Fillet, Calamari Fritti, Zesty Slaw,
Tartare Sauce & Chips Fresh Prawns (4)
& Our Signature Boozy Seafood Sauce,
Natural Oysters (4) with Fresh Lemon.
Add Oyster Topper:
Amalfi Citrus Pearls +\$6

DELUXE SEAFOOD TOWER \$149.00

Garlic Butter Bugs (2), Calamari Fritti,
Half Shell Scallops with Nduja Butter &
Prosciutto & Hazelnut Crumb, House
Battered Barramundi Fillet, Chips & Zesty
Slaw, Fresh Prawns (6) & Seafood Sauce,
Natural Oysters (6) with Fresh Lemon.
Add Oyster Topper:
Champagne Mignonette +6

FRESH OYSTERS

Half Dozen - Premium Quality Fresh Oysters

NATURAL with Lemon Wedge \$28.90

PEARLS Amalfi Citrus Pearls +\$6
(Lemon/Mandarin/Grapefruit Notes)

CHAMPAGNE MIGNONETTE +\$6
Fine Red Onion with Champagne
and White Wine Vinegar



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From the GRILL

300G RIB FILLET

\$54.90

Premium 100% Grassfed & Free-range
for Life, NO Hormones/Antibiotics/GMO

Cooked to your liking,
Served with our Red Wine Jus,
Rustic Potatoes &
a Rocket & Parmesan Salad

**ADD: Grilled Garlic Prawns (3) +\$10
or Whole Garlic Butter Bug +\$14**

LAMB CUTLETS

\$48.90

Premium Grilled Lamb Cutlets (3pc)
served with our corn & zucchini fritters,
Rocket, Bruschetta Sprinkle & Pomegranate
Molasses

SALMON CAPER LINGUINI

\$46.90

Beautiful Grilled Fillet of Salmon on top of
our Creamy Lemon & Caper Linguini
(with/out Chilli option)

PORK CUTLET

\$42.90

Grilled Pork Cutlet, 300g, served with Panko
crumbed Cauliflower, Potato, Cranberry &
Almonds with our white sauce

SIDES



CHEFS SEASONAL VEG

\$9.90

Add: Bacon, Parmesan & Garlic +\$4



RUSTIC POTATOES

\$9.90

Hand cut House potatoes with Parmesan,
Mediterranean Black Salt & Fresh Parsley

CREAMY MASH

\$8.90

Mash Potato with Cream & Butter



ZESTY SLAW

\$8.90

Mixed House Slaw with our Zesty Dressing

GARLIC BREAD

\$12.90

Toasted bread with Garlic Butter & Parsley

MAINS

VEAL SCALOPPINE AI FUNGHI

\$39.90

Filletted Veal in a Creamy
Mushroom Sauce on a bed of Mash Potato

CIOPPINO (RUSTIC SEAFOOD STEW)

\$38.90

Prawns, Clams, Mussels, Calamari & Fish
in a Tomato & White Wine Sauce,
Served with Crusty Bread
ADD: Whole Garlic Butter Bug +\$12

TUSCAN CORAL TROUT

\$42.90

Beautiful White Flesh Fillet of Coral Trout
in a Creamy Garlic Sauce with
Italian Sundried Tomatoes & Spinach
served on a bed of Mash Potato

SICILIAN STYLE BARRAMUNDI

\$36.90

Saltwater Barramundi fillet on a bed of
Sicilian Green Olive Salsa with Parsley,
Smoked Almonds & Currants infused in
our Blood Orange EVOO

SALADS

PROSCIUTTO & BUFFALO

\$24.90

Rocket, Prosciutto, Buffalo
Mozzarella Ball with Balsamic
& Blood Orange Infused Olive Oil



SIGNATURE CAPRESE

\$24.90

Cherry Tomato Medley, Smoked Buffalo
Mozzarella Ball & Fresh Basil Drizzled with
Tuscan EVOO & Balsamic Pearls



ITALIAN GARDEN SALAD

\$19.90

Tomato, Cucumber, Red Onion, Olives,
Rocket, with our Lemon Dressing



PEAR & WALNUT

\$19.90

Rocket Leaves with Fresh Pear,
Walnuts & Parmigiano, drizzled with
Tuscan EVOO & Aged Balsamic



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HANDMADE PASTA

Gnocchi +\$6 | Gluten Free +\$3 
Side Garlic Focaccia (2pc) +\$6

-  **ARRABBIATA** \$23.90
Napoli sauce of garlic, onion, tomatoes, fresh red chilli & basil with Linguini
ADD: Bacon or Olives + \$2ea
-  **VODKA PUMPKIN RAVIOLI** \$32.90
Handmade Pumpkin & Ricotta Ravioli with Vodka, Napoli, splash of Cream & a Walnut sprinkle
- GNOCCHI PULCINELLA** \$34.90
Mushroom, Spinach & Sicilian Sausage, Parmigiano & a splash of Cream with Handmade Italian Black Truffle Gnocchi
- CARBONARA** \$29.90
Guanciale (Pork), Confit Garlic, Cream, Parmigiano & Black Pepper with Rigatoni
ADD: Italian Black Truffle +\$5 or Mushroom \$2
- CHIANTI BOLOGNESE** \$28.90
Bolognese Ragu sauce infused with Italian Chianti Red Wine with Rigatoni
- PASTA MEATBALLS (POLPETTE)** \$29.90
Handmade Pork, Beef & Fennel Meatballs in our slow cooked Napolitan sauce with Linguini
-  **CALABRIAN CHILLI BUG** \$42.90
Tomato, Garlic, Herbs & a touch of Chilli served with Linguini & a Moreton Bay Bug
- PRAWN ROSA** \$36.90
Prawns, Confit Garlic, Mushroom, Baby Spinach, Cherry Tomato in our Napoli Sauce with a splash of Cream & Linguini
- CRAB & PRAWN RAVIOLI** \$42.90
Handmade Ravioli filled with Prawn & Crab in our Creamy Lemon sauce, topped with Half a Garlic Butter Bug
-  **AL LIMON CHILLI CRAB LINGUINI** \$38.90
Blue Swimmer Crab, Chilli, Lemon, a splash of cream & a sprinkle of House made Calabrian Pangrattato (Nduja, Confit Garlic, Parsley, Anchovy Oil & Lemon Zest Infused breadcrumbs)
- ALLO SCOGLIO** \$38.90
Prawns, Clams, Mussels, Calamari & Fish White Wine, Spinach and a splash of Cream with Linguini

STONEBAKED PIZZA

ADD: Italian White Anchovies +\$5
Vegan Cheese +\$3 | Gluten Free +\$6

-  **GARLIC PIZZA** \$19.90
Confit Garlic with Italian Mozzarella
Add Prawns +\$8
-  **MARGHERITA** \$24.90
Italian Mozzarella & Fresh Basil on our Tomato Base | Add Prawns +\$8
-  **VERDURA | VEGETARIAN** \$29.90
Mushroom, Olive, Capsicum, Artichoke Chilli & Garlic Infused Onion, & Italian Mozzarella on Tomato Base
- PEPPERONI** \$26.90
Sliced Pepperoni with Italian Mozzarella on our Tomato Base
-  **DIAVOLA** \$26.90
Calabrese Salami, Chilli Flakes & Italian Mozzarella on our Tomato Base
- TROPICANA** \$27.90
Ham, Pineapple & Italian Mozzarella on our Tomato Base
- PIZZA PULCINELLA** \$32.90
Mushroom & Sicilian Sausage on a Creamy Italian Black Truffle base with Italian Mozzarella
- PROSCIUTTO** \$32.90
Italian Mozzarella on our Tomato Base with Fresh Rocket, Prosciutto, Parmigiano and Balsamic glaze & a Buffalo Mozzarella Ball
- CARNI | MEAT LOVERS** \$29.90
Bacon, Calabrese Salami, Sicilian Sausage & Ham with Italian Mozzarella on BBQ Base
- SURF N TURF** \$29.90
Tomato Base with Prawns, Bacon, Salami & Capsicum Italian Mozzarella & a Garlic sauce Swirl
- ULTIMO | SUPREME** \$34.90
Calabrese Salami, Sicilian Sausage, Bacon, Mushroom, Chargrilled Capsicum & Olives with Chilli & Garlic Infused Onion & Italian Mozzarella on our Tomato Base



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DESSERTS

TORTINO AL CIOCCOLATO

\$18.90

Rich, warm Chocolate fudge Cake served with Vanilla bean Ice-cream and a fresh strawberry & Mint Salsa

PISTACHIO CANNOLI

\$14.90

Traditional biscuit Tube filled with our Sweet Pistachio Cream decorated with Pistachios and white choc orange callets

RASPBERRY TART

\$17.90

Butter shortbread tart filled with Raspberries, served with vanilla bean Ice-cream & toasted Almonds

Italian Baby Donuts

FERRERO ZEPPOLE

\$17.90

Fresh Hot Donuts with Choc Hazelnut, Peanuts and Coconut

PISTACHIO ZEPPOLE

\$17.90

Fresh Hot Donuts with Pistachio Cream and white choc shaving

FRANGELICO PANNA COTTA

\$16.90

Italian Panna Cotta, infused with Frangelico Liqueur, garnished with Chocolate Biscotti

STRAWBERRY WHITE CHOC TIRAMISU

\$18.90

Layers of Savoiardi soaked in Strawberry Liqueur & Cointreau, layered with White Chocolate Marscapone cream

AFFOGATO

ADD Liqueur: +\$8ea

Frangelico | Baileys | Pistachio | Nero Dark Chocolate | Limoncello | White Chocolate

TRADITIONAL

\$12.90

Scoop of Vanilla Bean Icecream with an Espresso coffee shot

SIGNATURE

\$16.90

Vanilla Bean Icecream with Choc Hazelnut, Pistachio & Coconut rim, shot of coffee and a white chocolate centre

AFTER DINNER LIQUEUR

GRAPPA DI PIGATO	\$11
HENNESSY VSOP COGNAC	\$14
GALLIANO - VANILLA	\$10
GALLIANO - WHITE	\$10
GALLIANO - BLACK	\$10
COINTREAU	\$9
FRANGELICO	\$8
DRAMBUIE	\$10
GRAND MARNIER	\$8
BAILEYS IRISH CREAM	\$13
TAMBORINE MT DISTILLERY	
BUTTER WHISKY LIQUEUR	
STREGA - DIGESTIF	\$12
FERNET BRANCA-DIGESTIF	\$12
STRAWBERRY DESSERT WINE	\$12

MINI DESSERT PLATTER

\$26.90

FRANGELICO PANNA COTTA

Mini Italian Panna Cotta, infused with Frangelico Liqueur, garnished with Hazelnut Praline

MINI STRAWB TIRAMISU

Layers of Savoiardi soaked in Strawberry Liqueur & Cointreau, layered with White Chocolate Marscapone cream

PISTACHIO CANNOLI

Mini Traditional biscuit Tube filled with our Sweet Pistachio Cream decorated with Pistachios and white choc orange callets

FERRERO ZEPPOLE

Fresh Hot Mini Donut with Choc Hazelnut, Peanuts and Coconut

ADD: *Premium Italian liqueur* -

Pistachio | Nero Dark Chocolate | White Chocolate +\$8ea
or

WA Berry Farm - Strawberry Dessert Wine +\$12