



MENU // MADE TO SHARE

Lunch Served Everyday, 11.30am – 3pm
Dinner Served Thursday – Saturday, 6pm – 8pm

TAPAS

POACHED CHORIZO / GFO	15
<i>In red wine, finished with olive oil, served with crusty bread.</i>	
PAN SEARED HALOUMI FINGERS / V	15
<i>With native dukka, drizzles with Half Barrel Honey.</i>	
SPICY CORN RIBS / VG GF	15
<i>Served with chipotle dipping sauce & fresh lime</i>	
POTATO FINGERLINGS / VG GF	15
<i>Served with smoky paprika aioli.</i>	
SIGNATURE FRIES / V VGO GF	15
<i>With truffle oil, parmesan & freshly chopped parsley.</i>	
HOUSE MADE HUMMUS / VG GFO	20
<i>Served with pizza bread & vegetable crudites.</i>	
SPICED GARLIC PRAWNS / GFO	20
<i>Served in olive oil, with crusty baguette.</i>	
STICKY PORK BELLY BITES / GF	20
<i>Served in a sticky barbeque and rum sauce.</i>	

PIZZA

MARGHERITA / V VGO	22
<i>Tomato sauce, mozzarella, olive oil & oregano.</i>	
RICOTTA E SPINACI / V	24
<i>Tomato sauce, baby spinach, ricotta, oregano, basil & garlic.</i>	
QUATTRO STAGIONI	28
<i>Tomato sauce, mozzarella, mushroom, ham, artichoke, olives & oregano.</i>	
<i>Please note that toppings are served individually in four quarters.</i>	
PROSCIUTTO E FUNGHI	28
<i>Tomato sauce, mozzarella, prosciutto & mushroom.</i>	
ALLA DIAVOLA	28
<i>Tomato sauce, mozzarella, chilli, hot salami, rocket, feta & olives.</i>	
ANGELLO E TARTUFO	30
<i>Tomato sauce, mozzarella, lamb, truffle oil & truffle mayo.</i>	
SALAME PICANTE	24
<i>Tomato sauce, mozzarella, pepperoni.</i>	
GLUTEN FREE BASE	4

PLATTERS

BARREL HALL CHARCUTERIE / GFO	42
<i>Cheese, candied bush lime, Sarah's relish, local small goods, house-made dip, Sarah's almond bread, crusty baguette & Riverland nuts.</i>	
CUSTOM'S HOUSE GRAZER / GFO	48
<i>Pork belly, loukaniko made with pork, orange, fennel & red wine. Poached chorizo, roasted corn puree, roast & pickled beetroot, whipped fetta & crust baguette.</i>	
DISTILLER'S DELIGHT / GF	60
<i>American style pork ribs, rubbed with 23rd St house blended rub, slow cooked for 12 hours, finished in a sticky sauce. Succulent chicken wings finished with spicy sticky sauce.</i>	
<i>1kg ribs / 6 chicken wings.</i>	

GF = Gluten Free // GFO = Gluten Free Option // V = Vegetarian // VG = Vegan

Menu subject to change.



MENU // À LA CARTE

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MAINS

SLOW COOKED BEEF SHIN RAGOUT	34
<i>Pappardelle, roasted garlic, parsley.</i>	
SA FRIED CALAMARI / GF	28
<i>Served in house made sweet chili sauce, with coriander, lemon myrtle & aioli.</i>	
PORTUGESE CHICKEN / GF	31
<i>Served with cilantro sauce, rice, dates & almonds.</i>	
ROASTED VEGETABLE PARCEL / VG 26	
<i>Served with romesco sauce, chimichurri & garden mint.</i>	
BRAISED LAMB SHANK / GF	40
<i>Served in bean ragu, with roasted carrots.</i>	
GRASS FED STRIP LOIN STEAK 300G / GF	42
<i>Served with chimichurri, wood fired carrots & red wine jus</i>	
BRISKET BURGER / GFO	28
<i>Served on brioche bun, with caramelised onion, bacon jam, cheese, truffle mayo & fries.</i>	
ROAST BUTTERNUT SOUP/ V VGO GFO	26
<i>Served with brioche croutons & crusty baguette.</i>	

SIDES

MIXED LEAF & HERB SALAD / VG GF	15
<i>Served with a citrus vinaigrette</i>	
WOOD FIRED CARROTS / V VGO GF	15
<i>Served in honey</i>	
PAN SEARED GREEN BEANS / V GF	15
<i>Served with garlic butter & almond butter</i>	
SIGNATURE FRIES / V VGO GF	15
<i>With truffle oil, parmesan & freshly chopped parsley.</i>	

KIDS

9 INCH PIZZA / GFO	15
<i>Ham, cheese & pineapple.</i>	
TASTING BASKET	15
<i>Dim sim, spring roll, samosa, mac & cheese croquette & fries.</i>	
SUPER PASTA / V VGO	15
<i>Served in tomato sauce with cheese</i>	
CHICKEN BITES	15
<i>Served with tomato sauce & fries</i>	

DESSERT

STICKY TOFFEE PUDDING	18
<i>With burnt orange caramel, coffee & wattle seed gelato</i>	
CHOCOLATE & PASSIONFRUIT TART / GF	18
<i>Served with raspberry sorbet & raspberry curd.</i>	
LEMON CURD MERINGUE BASKET / GF	18
<i>Served with a macaroon & raspberry sorbet</i>	
KID'S SUNDAE / GF	10
<i>Served with chocolate or strawberry topping.</i>	

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