



MENU // MADE TO SHARE

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

TAPAS

FRIED CAULIFLOWER BITES / V VG GFO	15
<i>Golden fried, Sriracha Buffalo Sauce</i>	
GRILLED CALAMARI	15
<i>Garlic, Parsley, Olive Oil, Goat's Cheese, Tomato Sugo, Chorizo, Chilli, Baguette</i>	
BAKED BRIE / V GFO	15
<i>Cranberry and Orange Relish, Baguette Crisp</i>	
SIGNATURE FRIES / V VGO GF	15
<i>With Truffle Oil, Parmesan & Freshly Chopped Parsley</i>	
BABY POTATOES / VG GF	15
<i>In Sea Salt with Herb Salsa, Olive Oil</i>	
STICKY PORK BITES / GF	20
<i>Sesame Seeds, Sticky BBQ Rum Sauce</i>	
CHEESE & TRUFFLE ARANCINI / V	20
<i>Truffle Mayo, Sugo, Grated Parmesan</i>	
SPICED GARLIC PRAWNS / GFO	20
<i>Garlic, Olives, Smoky Paprika, Baguette Crisp</i>	

PIZZA

GARLIC / V VGO	20
<i>Garlic Butter, Parmesan</i>	
MARGHERITA / V VGO	22
<i>Tomato Sauce, Baby Spinach, Ricotta, Oregano, Basil & Garlic</i>	
PUMPKIN PESTO / V VGO	26
<i>Tomato Sauce, Fior di Latte, Caramelized Onion, Pumpkin, Potato, Zucchini, Pesto, Goat's Cheese, and Rocket</i>	
CALABRESE	26
<i>Tomato Sauce, Fior di Latte, Spicy Salami, Olives, Chili Flakes</i>	
PROSCIUTTO E FUNGHI	28
<i>Tomato Sauce, Caramelized Onion, Goat's Cheese, Portobello Mushrooms, Prosciutto, Parmesan, Truffle Oil, and Rocket</i>	
SMOKED SALMON / V	30
<i>Tomato Sauce, Cheese, Onion, Capers, Pine Nuts, Sun-Dried Tomatoes, Rocket, and Smoked Salmon</i>	
LAMB & TRUFFLE	30
<i>Tomato Sauce, Mozzarella, Lamb, Truffle Oil & Truffle Mayo</i>	
GLUTEN FREE BASE	4

PLATTERS

BARREL HALL CHARCUTERIE / GFO	42
<i>Cheese, Sarah's Relish, Local Small Goods, House-Made Dip, Sarah's Almond Bread, Riverland Nuts, Capers Berries, Niche Dried Fruit, Dolmades</i>	
CUSTOM'S HOUSE	
LOADED DIP BOARD / GFO	35
<i>Chef Selection Dips (3), Pita Bread, Zaatar Seed Mix, Veg Crisps, Olive Oil</i>	
DISTILLER'S TASTING BOARD / GF	60
<i>Greek Lamb, Pork Tacos (2), Oven Roasted Riverland Pumpkin, Greek Salad</i>	
<i>Recommended to share between 2</i>	

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

Menu subject to change.



MENU // À LA CARTE

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

MAINS

ROASTED RIVERLAND PUMPKIN /VGO GF	28
<i>Toasted Pepitas, Sunflower Seeds, Confit Trussed Tomatoes, Kale Crisps, Danish Fetta, Vinaigrette</i>	
BRISKET BURGER / GFO	28
<i>Served on Brioche Bun, with Caramelised Onion, Bacon Jam, Cheese, Truffle Mayo & Fries</i>	
PULLED PORK TACOS / GF	28
<i>Avocado Crema, Tomato, Red Onion, Soft Tortilla, Coriander</i>	
HUMPTY DOO BARRAMUNDI / GFO	30
<i>Battered Barramundi, Aioli, Lemon, Dressed Leaves, and Fries</i>	
DUKKHA MURRAY LAND CHICKEN	30
<i>Native Dukkha, Portuguese Marinade, Supreme Sauce, Seasonal Vegetables</i>	
GREEK LAMB / GFO	32
<i>Yogurt Sauce, Greek Salad, Burnt Lemon, House-Made Pita Bread</i>	
PORTERHOUSE STEAK 300G / GF	42
<i>Spring Vegetables, Café de Paris Butter</i>	
THAI BEEF SALAD / GF	28
<i>Crispy Beef, Red & Green Capsicum, Red Onion, Bean Sprouts, Lettuce, Noodles, Thai Dressing, Sesame Seeds</i>	
CHICKEN & MANGO SALAD / GF	28
<i>Coriander & Chilli Lime dressed Chicken, Mango, Lettuce, Spring Onion, Mint, Cirtus Dressing</i>	

SIDES

SIGNATURE FRIES / V VGO GF	15
<i>With Truffle Oil, Parmesan & Freshly Chopped Parsley</i>	
DRESSED LEAVES / V VGO GF	15
<i>Mesculin Lettuce, Rocket, Baby Spinach, Citrus Dressing</i>	
DIRTY FRIES / GF	20
<i>Pulled Pork, Aioli, Jalapenos, Parmesan Cheese, Crispy Fried Shallots</i>	

KIDS

9 INCH PIZZA / GFO	15
<i>Ham, Cheese & Pineapple</i>	
TASTING BASKET / V	15
<i>Dim Sim, Spring Roll, Samosa, Mac & Cheese Croquette & Fries</i>	
KIDS BOLOGNESE	15
<i>Spaghetti served in Bolognese Sauce with Cheese</i>	
CHICKEN STRIPS	15
<i>Served with Tomato Sauce & Fries</i>	

DESSERT

GREEN APPLE	18
<i>Green Apple Mousse, Apple Compote, Vanilla Sponge, Vanilla Custard, Crisp Tart Shell, Walnut Nut Praline</i>	
EXOTIC POT (GF)	18
<i>Coconut Mousse with Pineapple, Lime, Passionfruit Compote, Flourless Coconut Sponge, Coconut Shortbread, topped with Mango Passion Jelly, Chocolate Garnish, Passionfruit Coulis, Strawberry Mint</i>	
CHOCOLATE THREE WAYS	18
<i>A Chocolate Tart Shell filled with Chocolate Custard, Bitter Chocolate Mousse, Truffle Shell Chocolate, Raspberry Dust, and Vanilla Bean Ice Cream</i>	
CHOCOLATE RASPBERRY VEGAN CAKE	18
<i>A Chocolate Raspberry Date Sponge, topped with Coconut Chocolate Ganache and Buckwheat Crumble, Vegan Vanilla Ice Cream</i>	
KID'S SUNDAE / GF	10
<i>Served with Chocolate or Strawberry Topping.</i>	

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