



MENU // MADE TO SHARE

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

TAPAS

SPICEY CORN RIBS / V GF	15
<i>Paprika, Parmesan, Sriracha Aioli</i>	
PATATAS BRAVAS / V VG GF	15
<i>Golden Fried Potatoes, spicy Bravas Sauce</i>	
CHORIZO SIDRA / GFO	15
<i>Chorizo cooked in Three Oaks Apple Cider, Crusty Sourdough</i>	
SIGNATURE FRIES / V VGO GF	15
<i>With Truffle Oil, Parmesan & Freshly Chopped Parsley</i>	
SPICEY GARLIC PRAWNS / GFO	20
<i>Garlic, Smokey Paprika, Crusty Sourdough</i>	
SMOKEY MEATBALLS / GFO	20
<i>Pork & Beef Meatballs, Tomato Sugo, Crusty Sourdough</i>	
SPANISH CROQUETTES	20
<i>Golden Fried Croquette, Spanish Ham, Cream Sauce, Smokey Paprika Mayo</i>	
HALOUMI FINGERS / V	20
<i>Golden Fried Crumbed Halloumi, Honey Drizzle</i>	

PIZZA

GARLIC CHEESE / V VGO	20
<i>Garlic Butter, Fior Di Latte, Parmesan, Parsley</i>	
MARGHERITA / V VGO	22
<i>Tomato Sauce, Mozzarella & Basil</i>	
POTATO & ROSEMARY	25
<i>White Sauce, Fior Di Latte, Sliced Potatoes, Rosemary</i>	
PEPPERONI	25
<i>Tomato Sauce, Fior Di Latte, Pepperoni</i>	
CAPRICCIOSA	28
<i>Tomato Sauce, Fior di Latte, Ham, Mushrooms, Artichokes, Olives</i>	
LAMB & TRUFFLE	30
<i>Tomato Sauce, Mozzarella, Lamb, Truffle Oil & Truffle Mayo</i>	
GLUTEN FREE BASE	4

PLATTERS

DISTILLER'S PLATTER	25
<i>Crusty Sourdough, Extra Virgin Olive Oil, Balsamic Glaze, Riverland Bush Dukkah</i>	
BARREL HALL CHARCUTERIE / GFO	45
<i>Artisan Selection Cheese, Sarah's Relish, Cured Meats, Sarah's Almond Bread, Riverland Nuts, Caper Berries, Niche Dried Fruit, Quince, Activated Local Nuts</i>	

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

Menu subject to change. 15% Surcharge on Public Holidays



MENU // À LA CARTE

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MAINS

ROASTED CAULIFLOWER / VGO V GF 26
Oven Roasted Cauliflower, Coconut Pumpkin Puree, Green Sauce, Vegan Cheese, Dukkah

PAPPARDELLE CARBONARA 28
Pappardelle & Broad Bean Carbonara, Pancetta, Egg Yolk, Cream Sauce, Reggiano

SOUTHERN FRIED WAFFLES 28
Belgian Waffles, Crispy Fried Chicken, Spicy Syrup with Beenleigh Traditional Rum Liqueur, Maple Butter, Crispy Bacon

BRISKET BURGER / GFO 28
Served on Brioche Bun, with Caramelised Onion, Bacon Jam, Cheese, Truffle Mayo & Fries

SALMON LAKSA / GF 30
Crispy Skin Salmon, Boc Choy, Cherry Tomato, Pomegranate Salsa, Noodle Laksa

BEEF SHORT RIB / GF 32
Slow cooked for 36 Hours, with Pumpkin, Maple and Smokey Paprika Puree, and 23rd Street Hybrid Whiskey infused Sticky Pomegranate Cherry Glaze

LAMB RUMP / GF 34
*Whipped Goats Cheese, Zucchini, Pea, Mint Salad, Preserved Lemon Dressing
Cooked Medium*

300G SCOTCH FILLET / GF 42
Murray Grey Scotch Fillet 300g, 23rd Street Australian Whiskey infused Red Wine & Shallot Jus, Caramelised Cauliflower, Broccolini

SIDES

SIGNATURE FRIES / V GF 15
With Truffle Oil, Parmesan & Freshly Chopped Parsley

SCALLOPED POTATO / V GF 15
Seasoned Dutch Cream Potato Scallops

SEASONAL VEGETABLES / V VG GF 15
Seasonal vegetables, Extra Virgin Olive Oil, Salt, Cracked Pepper

GARDEN SALAD / V VG GF 15
Mesculin Lettuce, Cherry Tomato, Red Onion, Mint, Basil, Lemon Dressing

KIDS

9 INCH PIZZA / GFO 15
Ham, Cheese & Pineapple

KIDS CHEESEBURGER 15
Brioche Slider Bun, Patty, Burger Cheese, Tomato Sauce, Fries

KIDS BOLOGNESE 15
Spaghetti served in Bolognese Sauce with Cheese

CHICKEN TENDERS 15
Served with Tomato Sauce & Fries

DESSERT

CAFÉ CRÈME BRULEE / GF 18
El Toro Grande de Café Tequila Crème Brulee, fresh berries

CHOCOLATE PANNA COTTA / GFO 18
Chocolate Panna Cotta, Candied Orange, Biscotti

RUM STICKY PUDDING 18
House made Sticky Date Pudding with Beenleigh Traditional Rum Liqueur and Butterscotch Sauce

CHOCOLATE RASPBERRY VEGAN CAKE 18
A Chocolate Raspberry Date Sponge, topped with Coconut Chocolate Ganache and Buckwheat Crumble, Vegan Vanilla Ice Cream

KID'S SUNDAE / GF 10
Vanilla Ice Cream served with Chocolate or Strawberry Topping

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