



## MENU // MADE TO SHARE

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

### TAPAS

HAND-CUT WEDGES / V GF	15
<i>Crispy house-made wedges, seasoned with roasted garlic, rosemary, and spices, served with a side of coconut yoghurt</i>	
SIGNATURE FRIES / V VGO GF	15
<i>With truffle oil, topped with Parmesan, and freshly chopped parsley</i>	
ARANCINI (3 BALLS) / V	20
<i>Caramelized onion &amp; confit fennel arancini balls, shaved parmesan, garlic aioli</i>	
KOREAN FRIED CHICKEN / GF	20
<i>Crispy fried chicken. Sticky Korean sauce, toasted sesame</i>	
GARLIC PRAWNS / GF	22
<i>Garlic, smoky paprika, crusty sourdough</i>	
BURRATA / V GF	30
<i>Fresh tomato, balsamic reduction, basil, olive oil, sourdough, glazed honey &amp; walnut dust</i>	

### PIZZA

MARGHERITA / V VGO	22
<i>Tomato Sauce, Fior Di Latte &amp; Basil</i>	
PEPPERONATA / V VGO	24
<i>Fior di latte base, mixed capsicum, char-grilled zucchini, semi-dried tomatoes, mozzarella</i>	
SALMUI	25
<i>Tomato Sauce, Fior Di Latte, Pepperoni (Mild)</i>	
DIAVOLA	30
<i>Tomato Base, Fior Di Latte, Salami, olives, mushrooms &amp; Basil</i>	
LAMB & TRUFFLE	30
<i>Tomato Sauce, Mozzarella, Lamb, Truffle Oil &amp; Truffle Mayo</i>	
GLUTEN FREE BASE	4

### PLATTERS

BARREL HALL CHARCUTERIE / V GFO	45
<i>Selection Artisan Cheese, carrot relish, fresh grapes, dried fruit medley, almond break, walnuts, spiced almond</i>	
DISTILLER'S PLATTER / VG GF	25
<i>Locally sourced seasonal fresh fruit, local honey &amp; coconut yoghurt</i>	

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

Menu subject to change. 15% Surcharge on Public Holidays



## MENU // SUMMER

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

### MAINS

GLAZED PUMPKIN WEDGE / VG GF	25
<i>Sweet chilli glazed pumpkin, cashew cream, apple slaw, fresh herbs &amp; fried shallots</i>	
CRISPY SQUID / GF	26
<i>Salt &amp; Pepper squid, grilled pineapple, pickled ginger, Jalapeno &amp; toasted sesame</i>	
GOURMET STEAK SANDWICH / GFO	28
<i>Marinated skirt steak, caramelized onion, sliced tomato, relish, rocket, roasted beetroot slices, Turkish roll</i>	
PRAWN LINGUINE / V	28
<i>Charred tomato tapenade, sugar snap peas, basil, chilli, garlic &amp; parmesan</i>	
MOROCCAN CHICKEN / GF	34
<i>Spiced chicken, pilaf rice, pomegranate, preserved lemon &amp; chimichurri</i>	
BUTCHERS CUT / GF	44
<i>Served with miso butter, carrot puree &amp; red wine jus</i>	

### SIDES

SIGNATURE FRIES / V GF	15
<i>With Truffle Oil, Parmesan &amp; Freshly Chopped Parsley</i>	
GREEN HERB SALAD / VG GF	12
<i>Dressed in lemon dressing</i>	

### KIDS

9 INCH PIZZA / GFO	15
<i>Ham, Cheese &amp; Pineapple</i>	
HOUSE-MADE CHICKEN NUGGETS	15
<i>Served with fries &amp; tomato sauce</i>	
LINGUINE / V	15
<i>Tomato Ragu topped with parmesan</i>	
BATTERED FISH & CHIPS	15
<i>Served with fries &amp; tomato sauce</i>	

### DESSERT

ROSEWATER MERINGUE NEST / GF	18
<i>Mascarpone cream, fresh summer berries, candied walnuts</i>	
MIXED GELATO PLATTER / V VG GF	18
<i>Mango, Mixed Berry, Lemon</i>	
CHOCOLATE CARAMEL TART	18
<i>Bittersweet chocolate ganache, whisky Infused caramel, mascarpone cream</i>	
KID'S SUNDAE / GF	10
<i>Vanilla Ice Cream served with Chocolate or Strawberry Topping</i>	

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