Barracks

SMALL PLATES	
Soy Calamari Ring (DF NF) Snow pea tendrils, fried shallot, sesame soy dressing	\$17
Chicken Wonton Soup (NF DF) Chicken & chives wonton, vermicelli noodle, bean sprout, mint, basil & lemon wedges	\$18
Pepperberry Beef Kofta (DFO NF) Hummus, pita bread, pickled cucumber, tomato, red onion, lime & garlic yoghurt sauce	\$21
Crispy Karaage Chicken (NF) Chicken thigh, paprika mayo, lemon, chiffon cabbage, spring onion	\$19
Grilled Haloumi Cheese (NF GF V) served w wilted kale, cucumber, red onion, chickpea, watermelon, & honey-lemon vinaigrette	\$17

BETWEEN THE BREAD Served with fries, tomato sauce & garlic aioli	
Barracks Wagyu Beef Burger (NF) 150g wagyu beef patty, onion ring, gherkin, cheese sauce, bacon, tomato relish, dijon mustard, mesculin, brioche bun	\$26
Steak Sandwich 150g sirloin, caramelised onion, bacon, swiss cheese, tomato, arugula, aioli, mustard, capsicum, sourdough	\$29
Vege Delight (V NF GFO) Grilled zucchini, grilled eggplant, pumpkin, haloumi cheese, rocket, aioli, potato bun	\$21
Chicken Banh Mi (NF DF H) Pulled chicken, picked radish & carrots, chicken pate, coriander, onion, cucumber, red chilli, house mayo	\$25

SALADS	
Caesar Salad (VO) Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon, Caesar dressing	\$19
Prawn Salad (DF GF) Garlic seared prawn, mango, kohlrabi, cos lettuce, fried shallot, mint, cherry tomato, mango vinaigrette	\$22
Tuna Poke Bowl (P GF VGO) Sushi rice, carrot, cucumber, radish, teriyaki tuna, edamame, sesame seed, Japanese mayo	\$21
Asian Salad (V DF GF) Mesculin, red onion, cherry tomato, fried shallot, carrot, capsicum, sesame, house dressing	\$18
SALAD ADD ONS: Smoked Salmon + \$8	

Grilled Chicken + \$6

BIG PLATES Chicken Schnitzel Supreme (NF GFO) \$30 250g chicken schnitzel, sourdough, poached egg, cheese sauce, bacon, garden salad, sweet balsamic vinaigrette Thai Sweet Chilli Beef Bowl (GF DF) \$27 Beef mince, roasted cashew, cucumber, coriander, lime, jasmine rice Prawn Aglio Olio (P) \$31 Spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon Beef Rendang (GF NF DF) \$35 Beef chuck, red curry sauce, pickled vegetable, roasted potato, Fish & Chips (NF) \$32 Battered whiting fillet, snowpea tendril, lemon, chips, coleslaw, tartare sauce Chicken & Leek Pie (GF) \$28 served w garden salad, chips, tomato sauce

FROM THE GRILL	
Black Angus Scotch Fillet MBS3+ 250g (H)	\$43
Black Angus Porterhouse MBS3+ 250g (H)	\$40
Wagyu Rump Fillet MBS3+ 300g (H)	\$48
All Steaks are served with fries	
Includes your choice of garden salad or seasonal vegetables includes your choice of 1 sauce option • Truffle butter • Peppercorn sauce • Mushroom sauce • Red wine jus	

SIDES	
Potato fries (V GFO) served with garlic aioli and tomato sauce	\$11
Seasonal vegetables (V GF DFO) served with truffle butter	\$12
Miso Buttercorn (NF GF) Miso paste, corn kernels, garlic butter sauce & coriander	\$12

SWEET	
Pecan Caramel Cheesecake Baked cheesecake topped with salted caramel pecan, drizzled chocolate	\$17
Chocolate Mud Cake Chocolate mud cake and dark chocolate mousse, chocolate glaze, and decadent macaron shells	\$17
Australian Cheese Platter Brie, aged cheddar & blue cheese served with accompaniments	\$27

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