DINNER MENU

Available from 5:30pm - 10:00pm

Starters

GARLIC BREAD $12
Served with parsley & aioli

POTATO FRIES (V GFO) $11
Served with garlic aioli & tomato sauce

POTATO WEDGES (V) $12
Served with sweet chilli & sour cream

NATIVE SALTBUSH LAMB KOFTA (NF) $25
Beetroot hummus, green pea, tabouli & red wine glaze

GRILLED HALOUMI CHEESE WITH SPICEY HONEY (NF GF V) $22
Served with mint, cherry tomato salad & raspberry vinaigrette

BUFFALO CHICKEN WINGS (GF NF) $21
Served with celery, parsley & yoghurt ranch dip

PRAWN BISQUE (P M) $28
King prawn, leek, kohlrabi, carrot, pine nut, parsley & herb oil

CHICKEN SHAWARMA (NF DF) $20
Sumac marinated chicken, hommus, tabouli, garlic cream & tortilla served with lemon wedge & coriander

Burgers & Sandwiches

All served with fries, tomato sauce & aioli

BARRACKS WAGYU BEEF BURGER (GFO NF) $30
House made 180g wagyu beef patty, bacon, pickles, cheddar sauce, tomato, garlic aioli, mixed leaf & potato bun

CHICKEN KARAGE BURGER (NF H) $29
Crispy chicken, slaw salad, pickles, Japanese mayo & milk bun

BLACK ANGUS STEAK SANDWICH (GFO NF) $32
150gm Black Angus steak, caramelised onion, bacon, swiss cheese, mustard, tomato relish, mayonnaise, rocket & sourdough bread

Salads

CAESAR SALAD (GFO VO NF) $21
Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon & caesar dressing

POKE BOWL (P GF VGO) $20
Sushi rice, carrot, cucumber, radish, teriyaki sauce, edamame, sesame seed, Japanese mayo & seaweed flakes

HAWKESBURY HARVEST SALAD (GF DF V) $22
Roasted sweet potato, quinoa, kale, pepitas, activated almonds & lemon tahini

GREEN GODDESS BOWL (GF DF NF) $21
Kale, edamame, cucumber, avocado, miso dressing, black sesame & nori

Salad add ons:
ADD Grilled Chicken + $7
ADD Smoked Salmon (M) + $9

From The Grill

All grill items are served with roasted tomato, grilled lemon, beetroot chutney & kipfler potatoes + your choice of sauce

Protein

TRUE NORTH BLACK ANGUS PORTERHOUSE MBS3+ 250G	$52
WESTHOLME WAGYU RUMP FILLET MBS3+ 300G	$51
TRUE NORTH BLACK ONYX SCOTCH FILLET MBS4+ 300G	$60
TRUE NORTH BLACK ANGUS OP RIB MBS4+ 400G	$75
WESTHOLME WAGYU EYE FILLET MBS5+ 220G	$72
TASMANIAN SALMON (A)	$45

Sauces

RED WINE JUS
MUSHROOM SAUCE
PEPPER SAUCE
BLUE CHEESE SAUCE
TRUFFLE BUTTER

Mains

CHICKEN SCHNITZEL (NF) $35
300g chicken schnitzel, fries, fresh garden salad & sauce of your choice

MAPLE GLAZED PUMPKIN (V GF NF VGO) $30
Quinoa, charred broccolini, beetroot hommus, pepita seed, Persian feta & pomegranate

PRAWN AGLIO OLIO (NF VO M) $29
Grilled king prawns, spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon. Served with a piece of garlic bread

PORK BELLY (GF NF) $42
Overnight braised pork belly, carrot and fennel cream, pineapple chilli salsa, saffron poached baby pear & tocino sauce

GRILLED CHICKEN SUPREME (GF NF) $40
Free range chicken breast stuffed with spinach and ricotta, garlic pomme puree, grilled baby broccolini & red wine jus

Kids Menu

BURGER DELIGHT (NF GFO) $15
Beef patty, potato bun, tomato sauce, tasty cheese & potato fries

CHICKEN TENDERS (NF DF) $15
Fried tenderloin, potato fries & tomato sauce

JAFFLE SANDWICH (NF GFO) $15
Cheese, mayo, ham, tomato sauce & potato fries

FISH & CHIPS $15
Battered fish fillet, potato fries, tartare sauce & lemon wedge

SPAGHETTI BOLOGNESE $15
Spaghetti, bolognese, parmesan & garlic bread

Desserts

BAKED CHEESECAKE (V NF) $24
A creamy New York style baked cheesecake on a biscuit base & chocolate crumb

HARVEST CARROT CAKE $19
Deliciously moist carrot, pumpkin and orange layered cake with cream cheese dried orange & marscarpone

V - Vegetarian VG - Vegan GF - Gluten free H - Halal P - Pescatarian DF - Dairy free NF - Nut free O - Option available
A - Australian Seafood I - Imported Seafood M - Mixed Origin Seafood