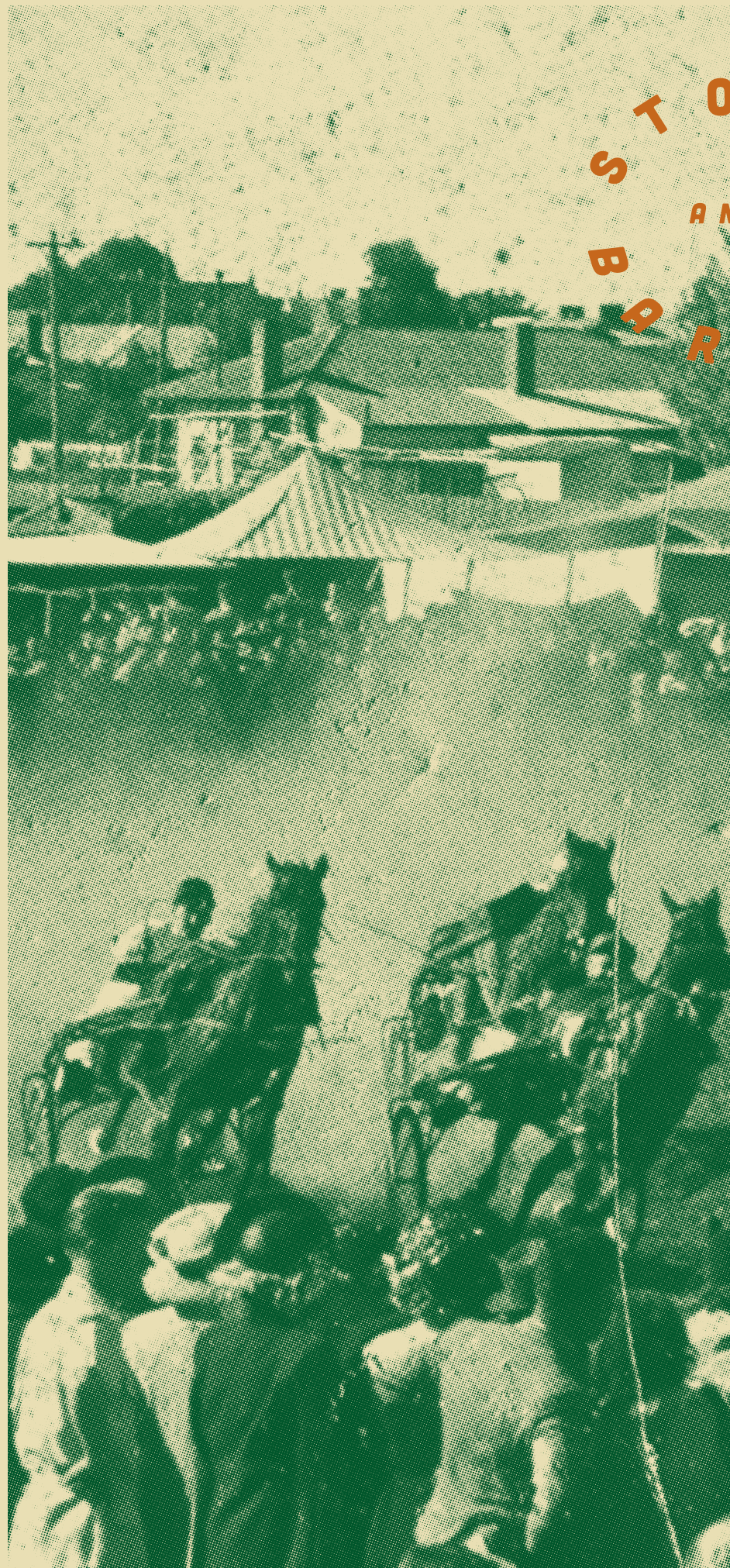




To Share

Charcuterie Platter	45
julian martin iberico paleta 24mth, wagyu bresaola 7+, wild boar salami, serrano ham 18mth, tomato relish, toasted sourdough	
Selection of Cheeses	15-32
choose between: blue, white mould, hard, semi hard or soft cheeses, house made fig jam, water crackers, dried fruit and spiced nuts	
1 cheese \$15.00, 2 cheese \$20.00, 3 cheese \$32.00	
Local Rich Glen Marinated Olives (gf)	12
toasted sourdough	
Truffle Fries with Parmesan (gf)	12
Prawn Cocktail (gf)	23
new orleans sauce, lemon	
Freshly Shucked Coffin Bay Oysters (6)	29
shallots, red wine vinegar	
Salt & Pepper Calamari (gf)	18
black lime, chilli	
Beef Cheek Empanada	12
chimichurri sauce	
Spicy Buttermilk Chicken Tenders	14
blue cheese sauce	

Feasting Menu (Table of 8 or more)

Mains plus 2 sides	\$55pp
Entrée and mains plus 2 sides	\$65pp
Entrée, mains and desserts plus 2 sides	\$80pp

Entrée

salt & pepper squid
mezze platter
prawn cocktail, new orleans sauce
margarita pizza

Mains

red wine mustard marinated eye fillet
lamb ragu pasta
murray cod fillet
portarlinton mussels, fresh tomato, chilli, garlic & fresh herbs.

Dessert

san sebastian burnt cheese cake
strawberry salad, dulce de leche ice cream

bitter chocolate & hazelnut torte
wattle seed ice cream, candied hazelnuts

roasted coconut panna cotta
caramelised spiced pineapple, lemon myrtle sponge, puffed rice

lemon brulee tart
green apple sorbet, caramel sand, citrus sponge, mint gel

Sides

blueberry, broccoli & spinach salad
duck fat roasted potatoes
maple roasted heirloom carrots
pan fried brussel sprouts with crispy bacon



STOCK AND BARREL'S DINNER MENU

Pasta

Squid Ink Spaghetтини prawns, clams, garlic, lemon, chilli, tobiko	25/35
Linguini lamb shank ragu, salted ricotta, peas	23/33
Red Pepper Fusilli spanner crab, cherry tomato sauce, chilli, garlic, micro basil	24/34
Wild Mushroom Risotto local mushrooms, garlic shoots, crispy enoki, shaved parmesan	18/28

Water

Pan Seared King Salmon kipfler potato, blistered cherry tomatoes, broccolini, hollandaise sauce	32
Mooloolaba Pan Fried Prawns lemon butter, seasonal greens, nduja crumbs	38
Port Arlington Mussels chilli, garlic, fresh tomato, chardonnay, fresh herbs, toasted sourdough	25/40
Murray Cod Fillet cracked wheat, capers, lime, garlic, tomato, basil	37



STOCK
AND
BARREL

Land

400g Rib Eye Steak	65
200g Eye Fillet	42
300g Grilled Great Southern Porterhouse olive, caper & tomato salsa	38
Steak (all steaks served with duck fat roasted potato, brussel sprouts & bacon, maple roasted carrots)	
Roasted Lamb Rump miso roasted kipfler, cracked wheat, whole garlic, gremolata, rosemary jus	39
Dukkha Crusted Pork Fillet sauerkraut, apple cider glaze, brandy apple	38
Serrano Wrapped Chicken Breast fontina cheese, charred sweet potato, lemon garlic yoghurt, fresh herbs	32
Steak Sauce: rosemary jus - creamy peppercorn - mushroom jus	

Something Sweet

San Sebastian Burnt Cheese Cake strawberry salad, dulce de leche ice cream	16
Bitter Chocolate & Hazelnut Torte wattleseed ice cream, candied hazelnuts, caramel sand	16
Roasted Coconut Panna Cotta caramelised spiced pineapple, lemon myrtle sponge, puffed rice	16
Lemon Brulee Tart green apple sorbet, citrus sponge, caramel sand, mint gel	16

From the Pizza Oven

Garlic Pizza (v) rosemary, parmesan, mozzarella	16
Margherita (v) san marzano, mozzarella, fior di latte, basil	19
The Led Zeppelin san marzano, pepperoni, bacon, olives, anchovies, paquillo peppers, mozzarella, parmesan	25
Dark Side of The Shroom caramelised red onion, shiitake, button & oyster mushrooms, fontina cheese, garlic shoots	22
Speckenwolf san marzano, house cured pork belly, gorgonzola, fig jam, smoked garlic dressing	25
La Grande Bouffe san marzano, wagyu beef steak, smoked mozzarella, roquette, serrano ham	26
A River Runs Through It san marzano, fresh prawns, octopus, fior di latte, chilli, sorrel	26

On the side

Mixed leaf salad	9
Blueberry, broccoli & spinach salad	9
Duck fat roasted potatoes	9
Maple roasted heirloom carrots	9
Green beans with toasted almonds garlic oil	9

WHERE THE WELCOME IS WARM

Every effort is made to cater for dietary requirement requests, however we can not guarantee that our food and drinks are allergen free