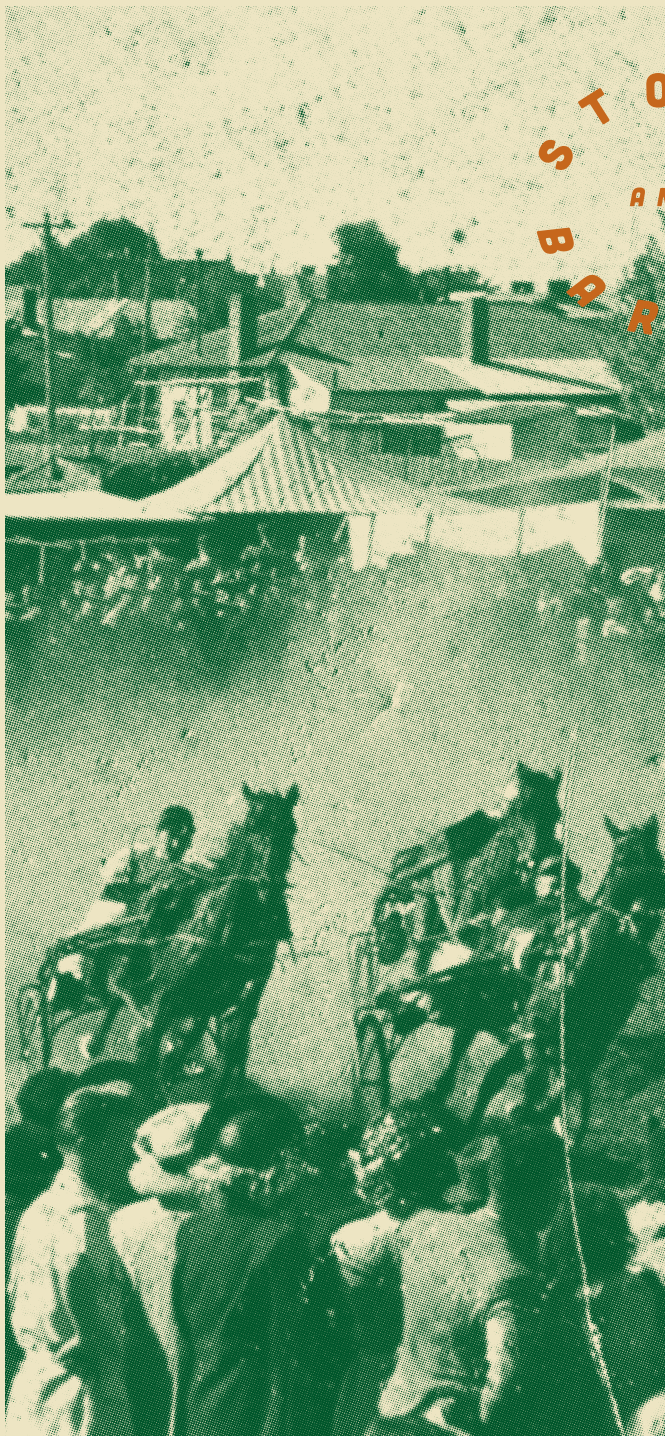




To Share

charcuterie platter	47
julian martin iberico paleta 24mth, wagyu bresaola 7+, wild boar salami, serrano ham 18mth, tomato relish, toasted sourdough	
selection of cheeses	17-35
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)	14
toasted sourdough	
truffle fries with parmesan (gf)	14
smoked swordfish	26
green olive salsa & toasted pistachios	
freshly shucked coffin bay oysters (6)	31
shallots, red wine vinegar	
salt & pepper calamari (gf)	20
black lime, chilli	
ham & pea croquettes	17
horseradish aioli	
spicy buttermilk chicken tenders	16
blue cheese sauce	

Feasting Menu (Table of 8 or more)

mains plus 2 sides	\$60pp
entrée and mains plus 2 sides	\$70pp
entrée, mains and desserts plus 2 sides	\$85pp

entrée

salt & pepper squid
mezze platter
smoked swordfish, green olive salsa, toasted pistachios
margarita pizza

mains

18hr slow cooked lamb shoulder
matricana linguine
murray cod fillet
portarlington 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 spaghetti prawns, clams, garlic, lemon, chilli, tobiko	27/37
matriciana linguini guanciale, chilli, tomato, pecorino romano	28/38
wild mushroom risotto local mushrooms, garlic shoots, crispy enoki, shaved parmesan	20/30
linguini lamb shank ragu, salted ricotta, peas	25/35

Water

humpty doo barramundi chorizo & corn polenta with salsa verde	40
mooloolaba pan fried prawns lemon butter, seasonal greens, nduja crumbs	40
port arlington mussels chilli, garlic, fresh tomato, chardonnay, fresh herbs, toasted sourdough	27/42
murray cod fillet cracked wheat, capers, lime, garlic, tomato, basil	39



Land

500g t-bone steak	57
200g eye fillet	44
300g grilled great southern porterhouse olive, caper & tomato salsa	40
(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	41
pork rib cutlet braised fennel, orange herb salad	37
serrano wrapped chicken breast fontina cheese, charred sweet potato, lemon garlic yoghurt, fresh herbs	34
sauce: rosemary jus - creamy peppercorn - mushroom jus	

Something Sweet

san sebastian burnt cheese cake strawberry salad, dulce de leche ice cream	18
bitter chocolate & hazelnut torte wattleseed ice cream, candied hazelnuts, caramel sand	18
roasted coconut panna cotta caramelised spiced pineapple, lemon myrtle sponge, puffed rice	18
lemon brulee tart green apple sorbet, citrus sponge, caramel sand, mint gel	18

From the Pizza Oven

garlic pizza (v) rosemary, parmesan, mozzarella	18
margherita (v) san marzano, mozzarella, fior di latte, basil	21
the led zeppelin san marzano, pepperoni, bacon, olives, anchovies, paquillo peppers, mozzarella, parmesan	27
dark side of the shroom caramelised red onion, shiitake, button & oyster mushrooms, fontina cheese, garlic shoots	24
speckenwolf san marzano, house cured pork belly, gorgonzola, fig jam, smoked garlic dressing	27
la grande bouffe san marzano, wagyu beef steak, smoked mozzarella, roquette, serrano ham	28
a river runs through it san marzano, fresh prawns, octopus, fior di latte, chilli, sorrel	28

On the side

mixed leaf salad	11
blueberry, broccoli & spinach salad	11
duck fat roasted potatoes	11
maple roasted heirloom carrots	11
green beans with toasted almonds garlic oil	11

WHERE THE WELCOME IS WARM