

BARNBOUGLE BISTRO



SERVED DAILY FROM 10AM - 8:30PM

PLEASE INDICATE TO STAFF ANY DIETARY REQUIREMENTS

SOMETHING SMALL

GARLIC LOAF	10
WARM HOUSE BREAD	10
hummus, house dukkah & olive oil	
TOASTED SANDWICH	10
selection of the following: chicken, ham, turkey, roast beef, cheese, tomato, avocado, onion	
SOUP OF THE DAY	16
served with ciabatta roll	
SIX TASMANIAN OYSTERS	26
choice of: kilpatrick, natural with lemon (gf), or pickled ginger with yellow rock sugar dressing (gf)	
MUSHROOM ARANCINI	12
served with arrabiata sauce (v)	
GRILLED MEATBALLS	21
spiced tomato sauce, greek yoghurt, parmesan & crusty bread	
SEAFOOD CHOWDER	20
served with ciabatta roll	
CHICKEN CAESAR SALAD	22
grilled free range chicken, cos lettuce, bacon, shaved parmesan, croutons, poached egg (gfo)	
SALT AND PEPPER CALAMARI	22
rocket, avocado, celery, semi sun-dried tomatoes & red onion salad with mint dressing	
BABY BEETROOT SALAD	22
baby beetroot, maple toasted walnuts, fetta, baby spinach, roasted baby carrots (gf) (vg) (vgo)	
add chicken 4	
HOT SMOKED TROUT SALAD	25
fetta, fried capers, sugar snap peas, avocado, greek yoghurt & mint dressing (gf)	

MAINS

BARNBOUGLE FRIED CHICKEN (BFC) BASKET	25
free range chicken tossed in barnbougle's spice mix and fried, with honey soy & garlic aioli dipping sauces	
FISH AND CHIPS	28
beer battered tasmanian pink ling, fries, tartare sauce	
CHICKEN PARMIGIANA	30
panko crumb chicken breast, prosciutto, pepperoni sugo sauce, garden salad	
LAMB SHANK	32
braised lamb shank, sweet potato mash, broccolini	
ATLANTIC SALMON	34
mild thai green curry, jasmine rice, peanut & coriander salad (gf)	
LOCAL CURRIED SCALLOPS	27
served with jasmine rice & a pappadam	
CREAMY SEAFOOD LINGUINI	29
creamy seafood, saffron & garlic linguini	

ON THE SIDE

POTATO FRIES	9
STEAMED GREENS (gf)	9
HOUSE GARDEN SALAD	9
POTATO WEDGES	12

BURGERS & BEEF

220G CAPE GRIM EYE FILLET	48
tuscan roasted root vegetables with pepper sauce, red wine jus (gf) or mushroom sauce	
add: creamy seafood, saffron & garlic sauce	6.5
300G CAPE GRIM SCOTCH FILLET	45
tuscan roasted root vegetables with pepper sauce, red wine jus (gf) or mushroom sauce	
add: creamy seafood, saffron & garlic sauce	6.5
CAPE GRIM STEAK SANDWICH	26
beef, bacon, tomato, hollandaise, onion rings, lettuce, bbq sauce	
BARNBOUGLE BURGER	25
beef pattie, caramelised onion, tomato, tasty cheese, tomato relish & fries	
CHICKEN BURGER	25
grilled free range chicken, tasty cheese, beetroot, bacon, sweet chilli mayo, caramelised onion & fries	
PULLED PORK BURGER	25
slow cooked pork brisket, apple & fennel slaw, potato fries	
HALLOUMI BURGER	23
grilled halloumi, cos, tomato, avocado, caramelised onion, sweet chilli mayo on a brioche bun with potato fries	

SOMETHING SWEET

TRIO OF ICE CREAM	15
ask your waiter for today's flavours	
FROZEN CARAMEL SLICE	15
served with dulce de leche	
LEMON CURD TARTLET	15
house made lemon curd, chocolate ganache, crushed nut (gfo)	
STICKY DATE PUDDING	15
home baked & served with thick meander valley cream	
MUD CAKE	15
rich chocolate mud cake, ice cream, cream & strawberries	
CHEESE PLATE	15
choice of cheddar, blue or brie cheese with crackers, dried fruit, nuts & quince paste	
each additional cheese: \$6 per portion	

