BARNBOUGLE BISTRO

SERVED DAILY FROM 10AM - 8:30PM
PLEASE INDICATE TO STAFF ANY DIETARY REQUIREMENTS



SOMETHING SMALL		BURGERS & BEEF
GARLIC LOAF BAKED TURKISH BREAD Served with chickpea hummus & olive oil	10 10	CAPE GRIM EYE FILLET (200G) 55 Served with roasted chats, broccolini and a choice of pepper sauce, mushroom sauce or red wine jus
SOUP OF THE DAY Served with baked bread	18	CAPE GRIM SCOTCH FILLET (300G) Served with roasted chats & broccolini and a choice of
OYSTERS (6) With choice of: kilpatrick, natural or rice wine mignonette	30	pepper sauce, mushroom sauce or red wine jus
ARANCINI Truffle & cauliflower risotto balls with avocado puree and balsam	24 nic glaze	STEAK SANDWICH 35 Cape Grim scotch fillet (150g), bacon, tomato, lettuce, caramelized onion, hollandaise, bbq sauce & fries
(GF,VG) BFC – BARNBOUGLE FRIED CHICKEN 6 wings tossed in our secret spice mix then fried with sticky soy:	26 spicy	BIG BEEF BURGER 28 I 80g beef patty with bacon, tomato, lettuce, pickle, tomato relish ar cheese on a toasted brioche bun with fries
sauce & sesame seeds SPICED LAMB MEATBALLS Italian Napoli sauce and parmesan served with baked bread	24	DUNES FRIED CHICKEN BURGER 28 Crispy fried chicken with bacon, tomato, pickle, lettuce, spicy mayo and cheese on a toasted brioche bun with fries
SEAFOOD CHOWDER Prawns, scallops & fish in a creamy sauce served with baked brea	28	JACKFRUIT BURGER Smoked & slow cooked jackfruit with lettuce, tomato and avocado on a toasted brioche bun with fries (VG,VO)
CAESAR SALAD Fresh cos lettuce, bacon, parmesan, croutons, anchovy & a poach with caesar dressing (GFO) Add: roasted chicken 6		ERIES WITH AIOLI 12
SALT & PEPPER CALAMARI	2/	BUTTERED BROCCOLINI 12
Crispy calamari with fresh salad mix, tomato, red onion, cucumbe carrot, kalamata olives & avocado served with tartare & lemon (er; GFO)	HOUSE GARDEN SALAD With halsamic alive oil dressing
ROASTED BEETROOT SALAD Baby beets, Dutch carrots, toasted walnuts, baby spinach mixed lefeta served with balsamic olive oil dressing (GF,VG,VO) Add: roasted chicken 6	eaves &	ROASTED POTATO CHATS 12
HOT SMOKED SALMON SALAD	29	SOMETHING SWEET
Tasmanian hot smoked salmon with capers, red onion, tomato, cucumber, carrot & fresh salad mix served with minted dressing (C		PECAN PIE With vanilla bean ice cream & wild berry coulis
MAINS		CITRUS TART 18 With lemon sorbet & wild berry coulis
EICH & CHIEC	25	STICKY DATE PUDDING 18

FISH & CHIPS
Fresh market fish in beer batter with light salad, fries & tartare (GFO)

PARMIGIANA
Panko crumbed chicken breast topped with shaved ham, Napoli & mozzarella served with light salad & fries

LAMB SHANK
Red wine braised lamb shank with sweet potato mash & broccolini (GF)

TASMANIAN SALMON
Crispy skinned baked salmon fillet with roasted baby chats and a lime hollandaise sauce

CURRIED LOCAL SCALLOPS

Local Bridport scallops in a mild creamy coconut curry broth with steamed rice, lemon & herbs (GF)

SEAFOOD FETTUCCINIPrawns, scallops, mussels & fish in a herb butter & white wine sauce with fresh fettuccini pasta

STICKY DATE PUDDING With butterscotch sauce, vanilla bean ice cream

With butterscotch sauce, vanilla bean ice cream & wild berry coulis

CHOCOLATE NERO
With vanilla bean ice cream & wild berry coulis

APPLE & RHUBARB CRUMBLE 18
With vanilla bean ice cream & wild berry coulis (GF)

CHEESE PLATE 35
Selection of soft, blue & hard cheeses with quince paste,
Lavosh & pickles

