

*B*ARRACKS RESTAURANT

Meet Our Catering Team

Welcome to the Barracks Restaurant, where our modern Australian food service is led by Jason Bygrave.

Jason is a passionate and dynamic food professional, with over 30 years' experience in the hospitality industry. He has worked throughout Australia, the UK and Canada; he has held key positions in some of Sydney's finest restaurants and managed extensive hotel catering operations.

A recent finalist in the "Chef's Table" competition, he maintains high quality standards and consistency in the food he provides, yet is flexible to the development of alternative food options. Jason uses in-season, fresh and high-quality produce and is adept at catering for the needs of people of all ages and cultures.

Jason is joined at The Barracks by his wife Susan, who is also a chef and, at some busy times, by his children as well. Prior to joining us at The Barracks, Jason and Susan provided catering at The Rugby Club, Sydney, until that venue closed late in 2016.

If you have any specific dietary requirement, a special request or would simply like to say "hello" to Jason at a convenient moment, please let our friendly staff know.

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Entrees

Oysters Natural ½ doz. \$ 19 / dozen \$ 29
with cocktail sauce

Oysters Kilpatrick ½ doz. \$ 20 / dozen \$ 30
with bacon, tabasco & worcestershire

Oysters Mornay ½ doz. \$ 20 / dozen \$ 30
with béchamel sauce

Cured Meats \$ 17.00
with tomato relish & charred bread

Panko & Sesame Crumbed

Lamb Brains \$ 17.00

with apple cucumber, lemon, caper & anchovy salsa

Potato Gnocchi \$ 17.00

*with kalamata olives, basil pesto, persian feta
& napolitano sauce*

Tempura Prawns \$ 19.00

*filled with avocado & macadamia nuts with fresh sweet mango,
chilli & mint dipping sauce*

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Side Dishes

Fresh Bread Roll \$ 2.00

Garlic or Herb Bread \$ 6.00

Fries Rosemary Salt & Aioli \$ 4.00

*French Green Beans,
Pecorino & Salsa Verde* \$ 6.00

Mixed Leaf Salad with Herb Vinaigrette \$ 6.00

*Truss Red Tomatoes,
Persian Feta & Basil* \$ 6.00

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Mains

Beef Sausages \$ 23.00

*with caramelised onions, mash potato, peas
& classic gravy*

Panko Crumbed Lamb Cutlets \$ 36.00

with chive mash potato, peas & classic gravy

Fat Yak House Beer Battered Barramundi \$ 33.00

with chips, salad & tartare sauce

Pan-fried Pork Cutlet \$ 34.00

with lyonnaise potato, string beans, sticky jus & crackling

Grilled Market Fish \$ MP

*with pan-fried chats, capers, pickle & fennel salad with dill
mayonnaise*

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From the Grill

Steaks are cooked to your preference and served with your choice of mixed leaf salad or vegetables and rosemary salted chips or creamy mashed potato

Eye Fillet 180gram \$ 37.00

Fillet Mignon 180gram \$ 39.00

Scotch Fillet 300gram \$ 36.00

New York 300gram \$ 34.00

Black Angus Rib Eye 450gram \$ 40.00

With your choice of sauce

Green peppercorn, Mushroom, Jus or Béarnaise

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Desserts

Apple Strudel *\$ 9.00*
with vanilla custard & ice-cream

Creme Caramel *\$ 9.00*
with seasonal fruits

Rocky Road Ice-Cream Terrine *\$ 9.00*
with chocolate ganache

Selection of Australian Cheeses *\$ 20.00*
with fig paste & lavosh

Affogato *\$ 7.00*
Espresso coffee with vanilla ice-cream
& Susan's handmade chocolates