

# *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. 20 / dozen 30  
*With cocktail sauce*

*Oysters Kilpatrick*                      ½ doz. 22 / dozen 33  
*With bacon, tabasco & Worcestershire*

*Oysters Tempura*                      ½ doz. 22 / dozen 33  
*With ponzu dipping sauce & pickled ginger*

*Oysters Mornay*                      ½ doz. 22 / dozen 33  
*With béchamel sauce*

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## *Side Dishes*

*Fresh Bread Roll* 2

*Garlic or Herb Bread* 6

*Chips rosemary, sea salt & Aioli* 6

*Sweet Potato Chips, chipotle* 6

*Truss tomato, red onion, Kalamata olives, basil leaves,  
capers, lemon oil* 9

*Rocket, shaved parmesan, red onion,  
pine nut dressing* 9

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## *Mains*

*Panko crumbed lamb cutlets* **37**

*Mash potato, peas & traditional gravy*

*Tempura Perch Fillets* **34**

*chips, garden salad & Tartare sauce*

*Roast Lamb Rump* **38**

*Tomatoes, roasted kipfler potatoes, red onion jam, basil oil*

*Market Fish* **MP**

*Smoky Spanish romesco sauce, crispy chorizo, shaved zucchini  
sweet potato salad, citrus drizzle*

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## *From the Grill*

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

*Eye Fillet 180gram 38*

*Fillet Mignon 180gram 39*

*Scotch Fillet 300gram 38*

*Bone in Rib Eye 400gram 42*

*With your choice of sauce*

*Peppercorn, Mushroom, Jus or Béarnaise*

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RESTAURANT

*Desserts*

*Sticky date pudding, butterscotch sauce  
vanilla ice-cream 9*

*Warm Apple Pie  
Vanilla bean ice-cream, vanilla anglaise 9*

*Selection of Australian Cheeses for 2 20  
With paste & crackers*

*Affogato 7  
Espresso coffee with vanilla ice-cream  
& Susan's handmade chocolates*