



THE BARRACKS

MENU

Meet Our 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.

The restaurant lives by the philosophy that eating should be enjoyable and relaxing, overfills our clients with meals that they can't help but come back for. Our concept is simple, with a focus on amazing quality meat and simple accompaniments, including delicious secret sauces. Nothing more, nothing less.

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



A PART OF THE
CITY TATTERSALLS GROUP

ENTRÉE

	1/2 Dozen	Dozen
Oysters Natural cocktail sauce and lemon	27	45
Oysters Kilpatrick Bacon, Tabasco and Worcestershire	29	49
Oysters Mornay and Bechamel Sauce	29	49
Oysters Tempura and Ponzu Dipping Sauce, Pickled Ginger	29	49

MAINS

Panko Crumbed Lamb Cutlets with Mash Potato, Peas and Classic Gravy		44
Tempura Battered Fish and Chips with Salad, Malt Vinegar, Caper Mayonnaise		37
Grilled Whole Sole Lemon parsley butter, Fries, Wild Rocket salad and Aioli		43

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 180 gram	46
Fillet Mignon 180 gram	48
Black Angus Rib Eye 450 gram	55
With your choice of sauce: Peppercorn, Mushroom, Red Wine Jus or Bearnaise	
American Pork Spareribs, BBQ Plum Sauce, Chips or Mash and Leaf salad	45

SIDES

Fresh Bread Roll	3
Garlic or Herb Bread	9
Fries Rosemary Salt and Aioli	9
Steamed Green Vegetables, Silvered Almonds, olive oil	9
Greek Salad with Lemon Vinaigrette	12

DESSERT

Warm Apple and Cinnamon Pie with Vanilla Custard and Ice Cream	15
Sticky Date Pudding with Warm Butterscotch Sauce and Ice Cream	15
Selection of Australian Cheeses with Paste and Crackers	22
Affogato Espresso Coffee with Vanilla Ice Cream and Handmade Chocolates	10