



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 and cocktail sauce and lemon | 27 | 45 |
| Oysters Kilpatrick and Bacon, Tabasco and Worcestershire | 29 | 49 |
| Oysters Mornay and Bechamel Sauce | 29 | 49 |
| Oysters Tempura and Ponzu Dipping Sauce, Pickled Ginger | 29 | 49 |

MAINS

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| 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 |
| Boneless Roasted Half Duck a l'orange Crispy roast potatoes, Broccoli, baby carrots | 46 |

FROM THE GRILL

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| 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 gr | 55 |
| With your choice of sauce: Peppercorn, Mushroom, Red Wine Jus or Bearnaise | |

SIDES

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| 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**