

Barracks Bar

ALL DAY DINING

Open from 11am

Barracks Bar

SMALL PLATES

Soy Calamari Ring (DF) Snow pea tendrils, shallot, sesame soy dressing	\$17
Tempura Prawn (DF) Chiffon cabbage, tempura sauce	\$20
Corn Fritters (V) Arugula, tomato marmalade, tahini sauce	\$17
Pepperberry Beef Kofta (DFO) Hummus, pita bread, tabouleh, tomato, red onion, garlic yoghurt sauce	\$21
Crispy Chicken Drumettes (GF) Garlic & parmesan cheese & sweet ginger glaze	\$19
Spinach Ricotta Ricciolo (V) Napolitana sauce, basil, parmesan powder	\$17

BETWEEN THE BREAD

Served with fries, tomato sauce & garlic aioli

Barracks Wagyu Beef Burger (GFO) House-made wagyu beef patty, onion ring, gherkin, Mexican cheese, fried egg, bacon, tomato relish, aioli, Dijon, mesculin, potato bun	\$25
Steak Sandwich Fillet steak 150g, bacon, Swiss cheese, rocket, caramelised onion, sourdough, tomato, aioli, Dijon mustard, tomato sauce	\$29
Vege Delight (V GFO) Chargrilled pumpkin, zucchini, caramelised onion, haloumi, alfalfa, green goddess sauce & aioli on sourdough	\$19
Chicken Schnitzel Wrap Crispy chicken breast, garlic aioli, lettuce, tomato, cucumber, tasty cheese & honey mustard	\$25
Barramundi Burger (GFO) Barramundi patty, spinach, shaved carrots, cucumber, pickled onion, cheese, green goddess sauce, potato bun	\$26
Pork Hawaiian Teriyaki Burger (GFO) Pork strip, pineapple ring, red onion, capsicum, paprika mayo, potato bun	\$23

SIDES

Potato fries with paprika mayo (V GFO)	\$10
Crinkle fries with tomato sauce & garlic aioli (V GFO)	\$11
Asian salad with mesculin, red onion, cherry tomato, fried shallots, carrot, capsicum, sesame, house dressing (V GF DF)	\$11
Seasonal vegetables with truffled butter (V GF DFO)	\$12
Miso glazed sweet potato with green peas, sesame seed, maple syrup, coriander & ginger (V GF DF)	\$12

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BIG PLATES

Herb Marinated Chicken (GFO) Marinated chicken breast, roasted chat potatoes, wilted kale & mustard sauce	\$29
Tumeric Barramundi (P) Pistachio crumble, tumeric paste, sambal olek, corn rice & green beans	\$32
Prawn Aglio Olio (P) Spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon	\$30
Chicken Rendang (GF) Chicken thigh & breast, pickled vegetables & coconut jasmine rice	\$30
Lamb Shank (GF) Mashed potato, broccolini, confit tomato, elk, caramelised shallot, maple jus	\$37
Beef Short Rib (GF) Coleslaw, black bean, grilled corn, spiced BBQ sauce, crinkle fries	\$38
Angus Scotch Fillet 200gm (GF) Potato fries, beetroot chutney, garden salad & red wine jus	\$40

SALADS

Caesar Salad (VO) Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon, Caesar dressing	\$18
Tuna Poke Bowl (P GF VGO) Sushi rice, carrot, cucumber, radish, teriyaki tuna, edamame, sesame seed, Japanese mayo	\$21
Tofu Quinoa (V GF) Carrot, broccoli florets, corn kernel, capsicum, poached egg	\$18
SALAD ADD ON: Smoked Salmon + \$6 Grilled Chicken + \$5	

LITTLE ONES

Burger Delight Beef patty, potato bun, tomato sauce, tasty cheese	\$15
Chicken Tenders Fried tenderloin, potato fries, tomato sauce	\$15
Jaffle Sandwich Cheese, mayo, ham, tomato sauce	\$15
Fish & Chips Battered fish fillet, potato fries, tartare sauce, lemon wedges	\$15
Each kids meal includes 1 scoop of vanilla ice cream with your choice of chocolate or strawberry topping	

SWEET

Pecan Caramel Cheesecake Baked cheesecake topped with salted caramel pecan, drizzled chocolate	\$17
Chocolate Mud Cake Chocolate mud cake and dark chocolate mousse, chocolate glaze, and decadent macaron shells	\$17
Australian Cheese Platter Brie, aged cheddar & blue cheese served with accompaniments	\$27