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**THE BARRACKS**

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**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
<b>Oysters Natural</b> and cocktail sauce and lemon	27	45
<b>Oysters Kilpatrick</b> and Bacon, Tabasco and Worcestershire	29	49
<b>Oysters Mornay</b> and Bechamel Sauce	29	49
<b>Oysters Tempura</b> and Ponzu Dipping Sauce, Pickled Ginger	29	49

**MAINS**

<b>Panko Crumbed Lamb Cutlets</b> with Mash Potato, Peas and Classic Gravy	45
<b>Tempura Battered Fish and Chips</b> with Salad, Malt Vinegar, Caper Mayonnaise	38
<b>Boneless Roasted Half Duck a l`orange</b> Crispy roast potatoes, Broccoli, baby carrots	47

**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	47
Fillet Mignon 180 gram	49
Black Angus Rib Eye 450 gr	58
With your choice of sauce: Peppercorn, Mushroom, Red Wine Jus or Bearnaise	

**SIDES**

Fresh Bread Roll	3
Garlic or Herb Bread	10
Fries Rosemary Salt and Aioli	10
Steamed Green Vegetables, Silvered Almonds, olive oil	9
Greek Salad with Lemon Vinaigrette	13

**DESSERT**

**Warm Apple and Cinnamon Pie** **15**  
with Vanilla Custard and Ice Cream

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**Sticky Date Pudding** with Warm Butterscotch **15**  
Sauce and Ice Cream

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**Selection of Australian Cheeses** with **24**  
Paste and Crackers

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**Affogato** **10**  
Espresso Coffee with Vanilla Ice Cream and Handmade Chocolates