

THE barrelroom



CAFE est. 1980

Starters

Antipasto w. fresh local produce, meats, cheeses and
homemade ciabatta bread

First Entrees

Beef Carpaccio w. garlic aioli, baby rocket leaves, grated
parmesan and truffle oil

Fresh Caprese Salad

Second Entrees

Chicken raviolini Soup topped w. pesto

Baked Herbed Ricotta w. tomato and capsicum salsa

Main

Homemade Lasagne made w. beef shin Ragout topped w.
béchamel sauce and Mozzarella

Freshly picked wild asparagus w. shaved parmesan and
extra virgin olive oil

Dessert

Chocolate and hazelnut zucotto bombe and candied oranges

Tea and coffee and Italian almond biscuits