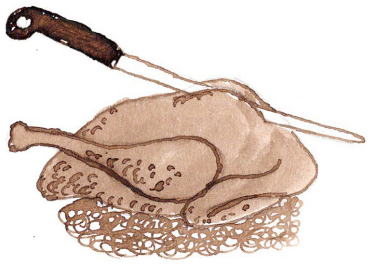
BARONS

Bill of Fare



Entrée

AP Fenugreek Sourdough with Barons' butter $12

Sydney rock oysters on the half shell, malt vinegar $42 | 84

Potted Australian spanner crab, buttered toast $24

Hay smoked Australian trout with Gentleman's relish $28

Coronation Australian prawn cocktail $35

Scotch egg with Roman bean chutney $26

Zucchini, goat's curd, mint and lemon $28

Wood-fired bone marrow, parsley and caper sauce $30

Hearts and Minds "The Truth" Jeremy Strode Bistrode 2005 $35

Main Courses

Steamed market fish, parsley sauce $45

Cumberland sausage, onion gravy $55

Roast chicken and gravy $65

Seasonal tart, endive and watercress $35

Half roasted pig's head with all the trimmings - *pre order only* $250

Charcoal Grill

500g Kinross Station lamb forequarter chop, mint jelly $85

250g Citrus fed hangar steak $98

300g Stockyard long fed angus sirloin $88

250g Tallawanta feather blade $67

220g Kiwami 9+ Denver $65

800g Kidman wagyu rib eye $230

Sides

Mash potato and gravy $16

Thick cut chips $16

Roasted brussels sprouts, bacon and maple syrup $18

Creamed spinach $18

Minted peas, chilli, lardo $16

Pudding

Bread and butter pudding, custard $24

Plum, yuzu and rum trifle $24

'Strawberries and Cream', Strawberry granita, poached rhubarb, sake cream $24

'Knickerbocker Glory', Chocolate, Guinness ice cream and candied hazelnuts $24

Treacle tart, double cream $24

Clothbound cheddar, stilton, eccles cakes and apple chutney $36

10% gratuity applies to all groups of 6 and above. Card transactions may incur a surcharge. 10% surcharge applies on Sundays, 15% on public holidays. Barons takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free.