

EST. 1890

ISLINGTON
BARRACKS
HOTEL

FOREVER YOURS

SNACK/SHARE

Cheesy Garlic Bread – 14

toasted baguette with garlic butter & melted mozzarella (v)

Baked Camembert - 20

oven-baked whole camembert with garlic, honey, rosemary & toasted pecans. Served with warm bread (v) (gfo)

Country-Style Pork Pâté – 18

traditional coarse pâté made with pork shoulder and bacon, served with fig chutney, pickles & toasted baguette (gfo)

French Onion Cob Loaf - 17

french onion cob loaf dip (v)

Rotisserie Chicken Croquettes - 18

slow-cooked rotisserie chicken, chicken fat béchamel (gf)

Salt + Pepper Squid – 20

lightly fried squid with lemon, parsley & Barracks sauce (gf)

Olive + Caramelised Onion Tarts - 18

mini squares of caramelised onion tart with black olives & thyme on puff pastry. (vg)

WINGS

500gm - 18 (gf)

Your choice of:

**Smoked Paprika & hot
Honey
/
Garlic Herb Butter**

SAUCE (gf)

**Brown Butter Gravy,
Peppercorn, Dianne,
Mushroom, Onion Jus,
Red Wine Jus**

Extra Sauce - \$3

CHARCUTERIE

Barracks Board - 44

artisanal meats & cheeses, seasonal dips, spiced nuts, marinated and pickled veg, fig chutney & lavash & grilled baguette (gfo)

Vegan Board - 43

seasonal dips, olive bites, "peperoni bites", herb garlic "cheese", spiced nuts, fig chutney, marinated and pickled veg, lavash & grilled baguette (vg)(gfo)

ROTISSERIE

Fire-roasted proteins served with your choice
of 2 sides

Herb-Roasted Chicken - Half 27 / Whole 43

free-range chicken with lemon, garlic & thyme & brown
butter gravy (gf)

Whole Rotisserie Snapper – 45

whole snapper cooked over flame with lemon, fennel & herb
butter (gf) (30 minute cook-time)

Garlic + Rosemary Lamb Shoulder – 34

slow-roasted lamb, mint salsa verde & red wine jus. (gf)

Porchetta - 33

rolled pork belly garlic, sage, fennel & lemon, onion jus (gf)

Mixed Rotisserie Platter (For Two) – \$82

mix of pork, chicken & lamb with drip pan potatoes,
endive, apple & walnut salad & sauce (gf)

ROTISSERIE ROLLS

Classic Chicken Roll - 20

herb-Roasted chicken,
butter & gravy + fries

Pork + Apple Roll - 22

salsa verde apple slaw,
mustard mayo & crackling

Lamb + Mint Roll - 24

pulled lamb, minted yoghurt,
cucumber & pickled onion

Mushroom + Brie Roll - 22

garlic mushrooms, brie,
caramelised onion, Dijon mayo

SIDES

Seasoned Fries + Barracks Sauce – 10

Drip Pan Potatoes – 12

Green Beans with Lemon + Almonds – 10

Endive, Apple + Walnut Salad – 14

Classic Garden Salad – 12

Mash + Brown Butter Gravy - 12

All sides gluten free

**All rolls served with
seasoned fries**

PUB GRUB

Barracks Beef Burger – 24

beef patty, cheddar, bacon, lettuce, tomato, pickles & house
Barracks sauce + seasoned fries (gfo +1) (vgo + 2)

Chicken Schnitzel - 27

crumbed chicken breast served with seasoned fries, garden salad &
sauce (gf) (make it a *Parmi* + 5) (vegan chicken option +3)

300g Grass-Fed Rump Steak - 35

with seasoned fries, garden salad & your choice of sauce (gf)

Beer Battered Flathead - 28

golden fried flathead, seasoned fries, house salad & tartare.(gf)

Bangers and Mash (Toulouse Style) – 26

thick pork & herb sausages, truffled mash & onion jus (gf)

Mushroom Tagliatelle – 31

with garlic, white wine, black truffle crème fraîche & pecorino
(v) (vgo) (add chicken - \$5)

SALADS

Shaved Fennel, Orange + Mint - 23

fennel, citrus segments, rocket
& mint with a white balsamic
dressing. (gf) (vg)

Beetroot, Goat Cheese + Walnut - 23

roasted beets, goat cheese,
pickled onion, toasted walnuts &
honey mustard dressing. (v)(gf)

Barracks Caesar - 27

cos lettuce, soft egg,
croutons, bacon, parmesan &
house Caesar dressing.

{add rotisserie chicken to
any salad - 5}

DESSERTS

Cider glazed apple galette - 15

anglaise & vanilla bean ice
cream.

White Chocolate Crème Brûlée - 15

served with orange compote &
shortbread (gfo)

KIDS

Rotisserie Chicken + Fries - 13

Kids Grazing Plate - 13

Cheeseburger + Fries - 13

Napoli Spaghetti - 13

Ice Cream Cups - 4

Weekly Specials

MONDAYS

\$25 Rumps

add a house beer, wine
or soft drink for \$5

TUESDAYS

\$26 Parmi + Pint

house beer, wine or
soft drink

WEDNESDAY

Winner-Winner Chicken Dinner \$35

whole rotisserie chicken,
garlic bread + 2 sides

THURSDAY

Trivia Night + \$20 Burgers/Rolls

add a house beer or wine
for just \$5

FRIDAY

Locals Arvo

joker jackpot, meat
raffles + schooner draw

SUNDAY

\$25 Sunday Roast!

weekly rotisserie special
(see specials board)

Daily Specials

Lunch Rolls

all rotisserie rolls \$20
between 11 - 3pm
(add a beer for \$5)

Happy Hours

mornings: 10am - 12pm
afternoons: 4pm - 6pm
(mon-fridays only)