

# THE BARRACKS

HOTEL

## Best of Land & Sea

### Appetizers

Corn Chips

(Cheese Sauce, Romesco Sauce)

Smoked Duck with Spicy Pomelo Salsa

Poached Beetroot & Pumpkin Salad

### Main

Native Jumbo Chicken Satay

(Cucumber, Red Onion, Satay Sauce)

Grilled Australian Beef Striploin

(Grilled Sweet Corn, Roman Tomato, Asparagus, Black Pepper Sauce)

Classic Fish & Chips

(Lemon Wedge, Tartar Sauce)

### Desserts

Apple Crumble

Walnut Brownie

Summer Fruit Cocktail

Brie & Gouda Cheese

(Water Biscuit, Seedless Grapes, Dried Apricot, Dried Cranberry, Celery Leaves)

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## Premium Wine

### CHAMPAGNE

Laurent-Perrier La Cuvée Brut N.V. · *France*  
\$150

Laurent-Perrier La Cuvée Rosé N.V. · *France*  
\$212

Laurent-Perrier Grand Siecle N°24 Brut · *France*  
\$420

### WHITE WINES

Seville Estate Riesling · *Yarra Valley, Australia*  
\$130

Louis Max Chablis 1ER Cru · *Fourchaume, France*  
\$195

### RED WINES

Chateau Talbot · *St Julien, France*  
\$185

Louis Max Vosne Romance · *Cote-D'OR, France*  
\$275