



Two Barrels Function Catering

Two Barrel's Executive Chef, Christopher Bell (Australian Hotels Association Chef of the Year 2017), has designed menus to showcase the kitchen's passion for seasonal, regional produce and technique driven creativity.

All menu items are made in-house, to order by a brigade of award winning professional chefs.

A range of catering services can be delivered from plated banquet, share plates, canapes or buffet style events.



TWO BARRELS
BISTRO

Share Plates Banquet Menu - \$40.00 per person

First Course

(pre-plated on the table for guest arrival)

Housemade Sour Dough with Garlic Oil, Apple and Balsamic Reduction

&

'Two Barrels Olives' with Charred Orange and Fennel

&

House hung Cheese with Fresh Dill, Parsley and Chilli

&

Anise Cured Salmon, Pickled Beetroot, Radish and Fresh Oregano

Second Course

(served as shared main platters)

Whole Whey Braised Lamb Shoulder

&

Twice Cooked Russet Potatoes

&

Steamed French Beans with a Citrus Dressing and Roasted Almonds

&

Fresh Tomato, Cucumber and Pickled Spanish Onion Salad with Basil and Olive Oil

To Finish

Complimentary

Tea or Filter Coffee

&

a selection of Housemade Sweets



Two Barrel Platter Options

An example of our most popular platters designed to cater for all functions on any budget. Please contact us so we can tailor a package to suit your specific dietary requirements or personal favourites.

Old Skool Party Platter: \$50.00

20 pieces spring rolls
20 pieces samosas
20 pieces mini beef dim sim
Served with sweet chilli sauce

Sandwich Platter: \$60.00

20 pieces poached chicken, celery and walnut
20 pieces gypsy ham, cheddar and fresh tomato
20 pieces roasted pumpkin pickled zucchini and rocket

Jason's Footy Platter: \$60.00

20 pieces buffalo wings
20 pieces grilled beef sausage bites
20 pieces cheesy garlic bread
Served with our ranch dressing, mustard and ketchup

Bakers Platter: \$80.00

20 pieces beef pies
20 pieces pork sausage rolls
20 pieces leek and fetta quiches
Served with b.b.q and tomato sauce

Ploughmans Graze Station: \$90.00

Salami
Ham
Smoked salmon
House pickled beetroot
House marinated olives
Danish blue cheese with thyme scented honey
Baked tasmanian brie with drunk raisins
Aged victorian cheddar with smoked almonds
House pickled zucchini
House made chutney
Quince paste
A selection of toasted artisanal bread and crackers



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Two Barrels Bistro Menu

Starters

<i>Garlic & Cheese Bread</i>	\$5.00
<i>Beer Battered Chips</i>	\$8.00
<i>Crispy Buffalo Wings</i>	\$10 - ½ kilo
	\$17 - 1 kilo

Main Meals

<i>Roast Beetroot Salad</i>	\$14.00
with Pumpkin Mousse, Dressed Leaves and Mint, Smoked Almonds	
<i>Traditional Chicken Caesar</i>	\$16.00
Cos Lettuce, Bacon, Croutons, Egg and Anchovy Mayonnaise	
<i>Two Barrels Cheese Burger</i>	\$16.00
Pickles, Cheddar, Lettuce, Tomato and Sauce	
<i>Two Barrels Bacon Deluxe Burger</i>	\$18.00
Double Patty, Cheddar, Bacon, Mustard, Pickled Red Onion with Smokey BBQ Sauce and Mayo	
<i>Buttermilk Fried Chicken Burger</i>	\$16.00
Lettuce, Tomato and House Sauce	
<i>300g Rump Steak</i>	\$21.00
with Creamed Potatoes and Steamed French Beans or Chips and Citrus Dressed Salad Option of sauce: Gravy, Peppercorn or Mushroom	
<i>Grilled Barramundi</i>	\$16.00
with Creamed Potatoes and Steamed French Beans or Chips and Citrus Dressed Salad	
<i>Get Schnitty With It</i>	\$16.00
Crumbed Chicken Breast with Creamed Potato or Chips and Citrus Dressed salad	
<i>The Italian Job</i>	\$21.00
Crumbed Chicken Breast, Bacon, Napolitana Sauce Mozzarella, served with Chips and a Dressed Salad	