

Barlounge

Nibbles

Lightly Spiced Gordal Olives (vg)	3	Warm Focaccia (v)	5
Salt & Pepper Crispy Kale (vg)	3	<i>charred onion & sriracha butter, balsamic & oil.</i>	

To Share

Any 3 for 23 or 5 for 39

Barlounge Baby Sausages	7.75	Braised Beef Crumpet	9.5
<i>honey & mustard sticky glaze.</i>		<i>horseradish & herb aioli, pickled shallots & dukkah.</i>	
Buttermilk Cornflake Fried Chicken	7.5	Salt & Pepper Crispy Oyster Mushrooms (vg)	7.5
<i>sriracha mayo.</i>		<i>sriracha & sesame dip.</i>	
Winter Squash & Butter Beans on Toast (v)	7.5	Roast Chilli & Soy Chicken Thigh Skewers	8.5
<i>crumbled feta & sage.</i>		<i>toasted sesame seeds, cucumber & spring onion.</i>	
Roast Balsamic Beets (v)	8		
<i>whipped ricotta, pickled golden beetroot, candied walnuts.</i>			
Spiced Red Pepper Houmous (v)	7.5		
<i>sage pesto, toasted almonds & warm focaccia.</i>			
Crispy Fried Baby Squid	8		
<i>citrus mayo.</i>			
King Prawn Pil Pil (+2 supplement)	11		
<i>sweet sriracha & roasted garlic butter.</i>			
Mini Barlounge Burgers (+2 supplement)	9		
<i>Emmenthal, onion & pickle mustard.</i>			
		Pizzettas (From our wood-fired oven)	
		Tomato & Nduja	8.25
		<i>sage pesto & mozzarella.</i>	
		Woodland Mushroom & Truffle (v)	8
		<i>gran moravia.</i>	
		Roast King Prawn	8.25
		<i>red pepper salsa & mozzarella.</i>	
		Cheesy Garlic & Herb (v)	8



"Sharing is Caring"

(Unless Baby Sausages are involved)

Food Allergies: Please inform us if you have a food allergy or intolerance. A non-gluten containing menu is available on request. Our dishes are prepared in our kitchen where gluten is present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination

(vg) - vegan (v) - vegetarian

Wood

From The Wood-Fired Oven

Taste the flame - We use English oak to cook these dishes to give them that extra smoky taste.



Tomato & Mozzarella Pizza (v) 14
roasted tomato, romesco & wild rocket.

Beef & 'Nduja Pizza (v) 17.5
tomato ragu, buffalo mozzarella & wild rocket.

Roast Cod Loin 24
shaved fennel, clam & sriracha velouté & crispy straw potatoes.

Fire

Spit-Roasted Chicken

Slowly prepared over 30 hours from chopping block to spit, then finished over open flames. Seasoned with Barlounge's signature chicken blend for maximum flavour.

Choose half or whole.

Keep It Natural 12 / 23

Charred Spring Onion & Sriracha Butter 14 / 26

Spicy & Sweet Hot Sauce 14 / 26

Coal

From The Robata

We work closely with our butcher to provide you a choice of amazing steaks & more, all cooked on an open grill for extra char.

Steak Frites 19.5
8oz rump steak with pepper sauce & skin-on fries.

The Barlounge Burger 19
grilled beef patties, slow-cooked beef feather blade red wine jus, Emmenthal, onion & pickle mustard. Served with skin-on fries & miso aioli.

Chargrilled Fillet 37
8oz fillet with pepper sauce & skin-on fries.

Chargrilled Ribeye 70
20oz ribeye with roast garlic prawns, beef fat roast mushrooms, pepper sauce & skin-on fries.
(All weights refer to the approximate weight before cooking).

Classics

Traditional Fish & Chips 17.5
crispy battered haddock fillet, mushy peas & miso tartare sauce.

Fried Chicken Burger 16.5
sriracha vinaigrette, coriander aioli, cucumber & pickled red onion. Served with skin-on fries & miso aioli.

Spit-Roasted Chicken Salad 15
roast chicken breast, candied walnuts, romaine hearts, apple & chive dressing.

Make Vegetarian - remove the chicken breast. Ask your server.

Sides

Skin-On Fries (vg) 4.5

Katsu Curry Fries (vg) 5.5

Poutine Fries 7

Beer & Butter Braised Carrots (v) 5.5
chives & dukkah.

Smoked Paprika Potato Gratin (v) 5.5

Charred Broccoli (v) 6
crumbled feta & dukkah.