

Bar Lounge

Non-Gluten Containing Menu

Please let a member of the team know if you are ordering from this menu.

Nibbles

Lightly Spiced Gordal Olives (vg) 3

To Share

Any 3 for 23 or 5 for 39

Winter Squash & Butter Beans on Toast (v) 7.5
*crumbled feta & sage.
(Can be made Non-Gluten-Containing by swapping the focaccia for a non-gluten-containing bun. Ask the team).*

Roast Balsamic Beets (v) 8
*whipped ricotta, pickled golden beetroot, candied walnuts.
(Can be made Non-Gluten-Containing by swapping the focaccia for a non-gluten-containing bun. Ask the team).*

Spiced Red Pepper Houmous (v) 7.5
*sage pesto, toasted almonds & warm focaccia.
(Can be made Non-Gluten-Containing by swapping the focaccia for a non-gluten-containing bun. Ask the team).*

Classics

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

Braised Beef Crumpet 9.5
*horseradish & herb aioli, pickled shallots & dukkah.
(Can be made Non-Gluten-Containing by swapping the crumpet for a non-gluten-containing bun. Ask the team).*

Roast Chilli & Soy Chicken Thigh Skewers 8.5
*toasted sesame seeds, cucumber & spring onion.
(Can be made Non-Gluten-Containing by removing the soy glaze. Ask the team).*

King Prawn Pil Pil (+2 supplement) 11
sweet sriracha & roasted garlic butter.

Sides

Skin-On Fries (vg) 4.5

Poutine Fries 7

Smoked Paprika Potato Gratin (v) 5.5

Charred Broccoli (v) 6
crumbled feta & dukkah.

Food Allergies: Please inform us if you have a food allergy or intolerance. 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.

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.
(Can be made Non-Gluten-Containing by swapping to a non-gluten-containing bun. Ask the team).*

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).

Desserts

All 8.5 each.

Rich Chocolate Mousse (v)
shortbread crumble, kumquat marmalade & candied orange.

Sticky Toffee Pudding
honeycomb, fudge, butterscotch & vanilla bean ice cream.

The Espressotini
rich chocolate brownie, honeycomb topped with Kahlúa cream.