

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 Salt & Pepper Crispy Kale (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.*

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

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

Sides

Skin-On Fries (vg) 4.5

Poutine Fries 7

Smoked Paprika Potato Gratin (v) 5.5

Charred Broccoli (v) 6
crumbled feta & dukkah.

The Main Event

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

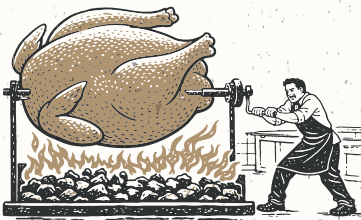
Slowly prepared over 30 hours from chopping block to spit, then finished over open flames.
Seasoned with Barlounge's signature chicken blend for maximum flavour.

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 select the finest meats.
These are cooked on an open grill, adding extra char.



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

Chargrilled Fillet 37
8oz fillet 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 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.

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

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