



# The Main Event

## Sunday Roasts

All served with thyme roast potatoes, beer & butter braised carrot, charred broccoli, roast onion purée, red wine jus & yorkshire pudding.

28 Day Aged Welsh Rump	22.5
Spit Roast Garlic & Herb Chicken	22.5
Marmite Glazed Oyster Mushroom Roast (v)	16

Ask about this week's Chef's special roast...

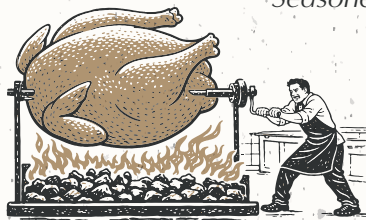


## Fire

### 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

## Classics

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

**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.*

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

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

## Sides

**Skin-On Fries (vg)** 4.5

**Smoked Paprika Potato Gratin (v)** 5.5

**Katsu Curry Fries (vg)** 5.5

**Charred Broccoli (v)** 6  
*crumbled feta & dukkah.*

**Poutine Fries** 7

**Extra Roasties (vg)** 4

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

**Roast Cauliflower Cheese (v)** 6.5