

# 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 24 or 5 for 40*

**Wood-Fired Tomatoes (v)** 8.25  
*whipped ricotta, toasted focaccia, aged balsamic  
& pickled shallots.  
(Can be made Non-Gluten Containing by swapping  
the focaccia for a non-gluten containing bun).*

**Summer Pea Houmous (v)** 7.75  
*sumac, feta & warm focaccia.  
(Can be made Non-Gluten Containing by swapping  
the focaccia for a non-gluten containing bun).*

**King Prawn Pil Pil (+2 supplement)** 11.5  
*sweet sriracha & roasted garlic butter.  
(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.*

**Spit-Roasted Chicken Salad** 15  
*roast chicken breast, candied walnuts, romaine  
hearts, apple & chive dressing.  
Make Vegetarian - remove the chicken breast. Ask your server.*

**Braised Beef Crumpet** 9.75  
*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).*

**Salt & Pepper Crispy  
Oyster Mushrooms (vg)** 8  
*sriracha & sesame dip.*

**Roast Chilli & Soy Chicken  
Thigh Skewers** 8.75  
*toasted sesame seeds, cucumber & spring onion.  
(Can be made Non-Gluten-Containing by removing  
the soy glaze. Ask the team).*

### Sides

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

**Poutine Fries** 7.5

**Smoked Paprika Potato Gratin (v)** 6

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

**Wood-Fired Hispi Cabbage (v)** 6  
*charred onion & sriracha butter & baba ganoush.*

**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

# 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** 24.75

shaved fennel, clam & sriracha velouté  
& crispy straw potatoes.



## Fire

### Spit-Roasted Chicken

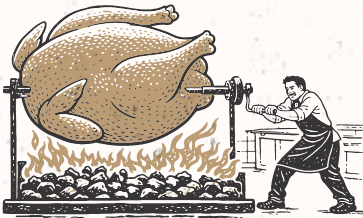
Slowly prepared over 30 hours from chopping block to spit, then finished over open flames.  
Seasoned with Barlounge's signature chicken blend for maximum flavour.

Choose half or whole.

**Keep It Natural** 13 / 25

**Charred Spring Onion & Sriracha Butter** 15 / 28

**Spicy & Sweet Hot Sauce** 15 / 28



## 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** 20  
8oz rump steak with pepper sauce & skin-on fries.

**The Barlounge Burger** 19.5  
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** 38  
8oz fillet, beef fat roast mushrooms, pepper sauce  
& skin-on fries.

**Chargrilled Ribeye** 72  
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.

**White Chocolate Crèmeux**  
crushed strawberry & prosecco compôte  
& candied walnuts.

**The Espressotini** (v)  
rich chocolate brownie, honeycomb topped with  
Kahlúa cream.

**Sticky Toffee Pudding** (v)  
honeycomb, fudge, butterscotch & vanilla bean ice  
cream.

**12hr Spit-Roasted Rum Pineapple** (v)  
butterscotch, crunchy oats & coconut sorbet.  
(Can be made Non-Gluten-Containing by removing  
the crunchy oats. Ask the team).