



## To Start

<b>Bread With Balsamic, Oil &amp; Olives</b> (V) (LG*)	12
House made Turkish bread & Dukkah served with aged balsamic, extra virgin olive oil & house marinated olives	
<b>Trio of Dips</b> (V) (LG*)	16
House made Turkish bread & a trio of seasonal dips	
<b>Garlic, Rosemary &amp; Cheese Pizza</b> (V) (LG*)	12
<b>Turkish Bread with Rosemary &amp; Red Onion</b> (V)	8
<b>Gluten free bread available</b>	add 3
<b>House Marinated Olives</b> (V) (LG)	8
Slowly warmed Camilo olives marinated with kaffir lime and chilli	
<b>Southern Fried Chicken Ribs</b>	14
Fried chicken pieces, basil kewpie & pickled jalapenos	
<b>Sweet Corn &amp; Bacon Arancini</b> (LG*)	14
Served with garlic & smoked paprika aioli	
<b>Crispy Salt &amp; Sichuan Pepper Calamari</b> (LG*)	16
Fried local calamari served with quince & chilli sauce	
<b>Soup of the Day</b>	13
Seasonal soup served with house made Turkish bread	
<b>Vignerons Platter (to Share)</b>	35
A selection of local delights including roasted jap pumpkin, grilled capsicum, zucchini & eggplant, fresh dips, Camilo olives & locally cured small goods served with house made Turkish bread	
<b>Cheese Platter (to Share)</b>	32
A selection of three local cheeses served with our house made fruit & nut bread, crackers & fruit paste	
<b>Charcuterie Platter</b>	35
Selection of 4 locally cured & smoked meats with house made pickles & Turkish Bread	
Add one cheese	8
Add two cheeses	15

## Mains

<b>Cuban Medianoche</b>	19
Pulled mojo pork shoulder, roasted pork belly, pickled cucumbers, Swiss cheese & chipotle bbq sauce in a house made medianoche roll with a side of parmesan & lime salted beer battered fries	
<b>Roasted vegetable &amp; chickpea salad</b> (V)	17
Roasted pumpkin, sweet potato & carrot, red onion, pickled mushroom, spinach & coriander	
<b>With Lamb</b>	add 6
<b>Fish &amp; Chips</b>	24
Panko crumbed flake served with fries, Barrel Hall leaf salad, house made roasted garlic aioli	
<b>Sticky Ribs</b> (LG)	
Otway slow cooked pork ribs with Pettavel road cider, fennel & orange then brushed with our balsamic & honey glaze accompanied with shaved fennel & apple.	
	300 grams 19
	600 grams 35
	900 grams 48
<b>Pizzas</b>	
<b>Sweet Potato &amp; Pine Nut Pizza</b> (V) (LG*)	21
Sweet potato, roast capsicum, pine nuts, goat's cheese & pesto dressing	
<b>Sausage &amp; Sage Pizza</b> (LG*)	21
Italian veal sausage, sage, buffalo mozzarella, roma tomato & roasted garlic oil	
<b>Sunday Roast Pizza</b> (LG*)	21
Mint & balsamic lamb shoulder, cherry tomato, parsley, red onion, baby spinach	
<b>Peking Duck Pizza</b> (LG*)	21
Master stock braised duck, roasted peanuts, spring onion, hoi sin & plum glaze	
<b>Gluten free pizza base available</b>	add 3

## Sides

<b>Barrel Hall Salad</b> (V) (LG)	8
Rocket, red onion & cherry tomato served with a red wine vinaigrette	
<b>Beer Battered Chips</b> (V) (LG*)	9
Parmesan & lime salted thick cut fries with roasted garlic aioli	
<b>House made Sauces</b>	2
Roasted garlic Aioli, Green Tomato Relish, Tomato & Chilli Jam or Sweet Chilli and Quince	
<b>Kids (12 years &amp; Under)</b>	
<b>Fish &amp; Chips</b>	13
<b>Bacon &amp; Cheese Pizza</b> (LG*)	13
<b>Tomato &amp; Cheese Pizza</b> (LG*)	13
<b>Penne Bolognese</b>	13
<b>Vanilla Ice cream</b> (complimentary with a kids main meal)	4
Chocolate or strawberry topping	
<b>Desserts</b>	
<b>Trio of House made Ice-cream &amp; Sorbet</b>	10
<b>Coffee &amp; Salted Caramel Panna Cotta</b> (LG*)	12
Served with cinnamon crumb, puffed rice & fresh berries	
<b>Chocolate Fudge &amp; Cashew Tart</b>	13
House made tart served with Chantilly cream & berry compote	
<b>Apricot streusel crumble slice</b>	13
With vanilla syrup & house made white chocolate parfait.	
<b>Dessert Platter</b>	16
Chef's selection of bite size desserts for two	
<b>Cinnamon Donuts</b>	2
Or 3 donuts for \$5	
<b>Assorted Sweets</b>	From 3
<b>Cakeage</b> - \$2 per adult applies to desserts or cakes not supplied by the venue	

V = vegetarian LG = low gluten LG\* = LG available on request Vegan option available. Please discuss any additional dietary requirements when ordering and we will endeavour to assist.



## Mt Duneed Estate

We hand select parcels of grapes and wines from Victoria's greatest regions which are then crafted with minimal intervention to produce the exceptional wines of Mt Duneed Estate.



## WELCOME

Welcome to The Barrel Hall at Mt Duneed Estate, a relaxed dining space set amongst our wine tanks and old oak barrels. Here we serve local gourmet fare with a special focus on pairing meals with Mt Duneed Estate's wine range, and our latest craft brews.

On Sundays, The Barrel Hall comes alive with live music as our guests enjoy a relaxed meal, a coffee or indulge in one of our small-batch craft beers.

We've designed our space to meet the needs of couples, groups and families. Parents can dine whilst keeping an eye on their little ones playing in our indoor sandpit. Feel free to enjoy take your glass for a walk outside and enjoy the views over the Barrabool Hills.

So, relax and unwind with a meal and a glass of something special. We hope that you find Mt Duneed Estate to be one of the Geelong region's most exceptional winery experiences. "Thank you for joining us."

## LOCAL SUPPLIERS

We pride ourselves in using locally sourced & seasonal produce including: Camilo, Otway Pork, JLI Seafood, Meredith Goats Cheese.

### Wine

	Glass	Bottle
<b>Sparkling</b>		
Mt Duneed Estate Sparkling	9.5	39
Mt Duneed Estate Moscato (375ml)	9.5	16

<b>Rosé</b>		
Mt Duneed Estate Rosé	9.5	38

<b>Whites</b>		
Mt Duneed Estate Sauvignon Blanc	9.5	38
Mt Duneed Estate Pinot Grigio	9.5	38
Mt Duneed Estate Chardonnay	9.5	38

<b>Reds</b>		
Mt Duneed Estate Pinot Noir	9.5	39
Mt Duneed Estate Shiraz	9.5	38

### Beer & Cider

	355ml	510ml
<b>On Tap</b>		
Pettavel Road Apple Cider	8.5	11
Mt Duneed Brewing Co. Festival Larger	8.5	11
Pettavel Road Golden Ale	8.5	11
Pettavel Road American Pale Ale	8.5	11
Pettavel Road Amber Ale	8.5	11
	Jug	25

### Beer Paddle

All 4 beers on tap in one line-up

<b>In The fridge</b>		
Forrest Brewing Company Pale Ale	500ml	13
Forrest Brewing Company Silvertop	500ml	13
Cascade Light	375ml	6

### Non Alcoholic

<b>Soft drinks</b>		
Sparkling Mineral Water	Large	6.5
Sparkling Mineral Water	Small	4.5
Blood Orange Mineral Water	Small	4.5
Cranberry Mineral Water	Small	4.5
Coca Cola, Coke Zero, Diet Coke,	Pot	4.5
Lemonade, Lemon Lime & Bitters,	Pint	7
Lemon Squash, Raspberry Lemonade,	Jug	15
Soda Water		
Bundaberg Ginger Beer	375ml	4.5

<b>Fruit Juice</b>		5
Preshafruit Pink Lady Apple Juice	350ml	
Preshafruit Valencia Orange Juice	350ml	

### Coffee & Tea

<b>Jasper Coffee</b>		4
Latte, Cappuccino, Espresso, Long		
Black, Macchiato, Mocha, Chai latte		
Mug (large & Extra Shot), Extra Shot,		
Soy or Decaffeinated	add	0.50

<b>Hot Chocolate</b>		4
<b>Chocolate or Strawberry Milk</b>		4

<b>T2 TEAS</b>		4
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English Breakfast, Earl Grey, French Earl		
Grey, Daintree, Madagascan Vanilla,		
Crème Brulee, Chai, Sencha (green tea),		
Irish Breakfast, Peppermint, Russian		
Caravan, Lemongrass & Ginger		

