



## **The Barrington's - "Lean, Green and Value to be seen"**

### **Licensed Restaurant**

We buy fresh local organic fruit and veggie (when possible) to accompany our selection of country fresh meats that we hope will delight you.

The wines presented are all locally produced and of the finest varieties selected to complement our meals.

"We hope you enjoy the experience"

#### **Winter Selection**

**3 Course of Choice \$49.00**

### **ENTREES**

#### **Soup of the Day**

Homemade country soup of the day served with a fresh damper roll.

#### **Farm House Smoked Chicken**

Confit of chicken with baby spinach, semi dried tomato, Spanish onion and honey and kekap mannis spray

#### **Prawns**

Prawn Cutlets served on a bed of crisp musclun salad with a garlic dipping sauce aioli

### **Spring Rolls**

Freshly combined chicken spring rolls gently fried with a sweet sauce for dipping

### **Caramelised onion and fetta tartlet**

Caramelised onion and feta tartlet served on baby spinach drizzled with a balsamic reduction.

## **MAINS**

**The following selection of Main Courses is supplemented by a range of daily Blackboard Specials**

### **Fish of the Day**

A char grilled stack of our weekly featured fish served with a salad and chips.

### **Chilli Beef Hot Pot**

Just the thing to warm the heart, country fed beef with a touch of spice from Mexico, served on a fluffy bed of rice.

### **Roast Pork Cutlet with Baked Apple**

A delicious country style pork cut with baked apple with a rich creamy sauce on a bed of mash and beans.

### **Beef**

Char grilled yearling beef fillet cooked to your liking topped with our special red wine sauce accompanied with vegetables of the season.

### **Roasted Baby Chicken**

Oven roasted farmyard baby chicken accompanied by vegetable of the season and a fine white wine jus

### **Jumbuck Navarin Hot Pot**

A rich combination of choice lamb, firm fresh vegetables and herbs served in our special hot pots

### **Steak and Kidney Pie**

An individual old receipt sensation of prime beef and kidney individually prepared with a filo pastry crust topped with a slice of kidney sauté in cherry.

### **Veggie Fettuccini Carbonara**

Al Dente Fettuccini is a creamy garlic sauce spiced with shallots and baby mushrooms.

For those who like a touch of protein we can add some very plump wine poached scallops or smokin bacon pieces.

## **SIDES**

**Damper Rolls - \$1.50**

**Garlic and Herb Bread - \$4.00**

### **Bruschetta**

Sliced toasted Turkish bread topped with tomato and basil salsa - \$5.50

### **Fries**

Crisp Golden fries accompanied by a homemade aioli - \$6.50

# **Desserts**

## **Citrus Passionfruit Delicious Pudding**

An old country favourite with a lovely lemon and passionfruit flavoured pudding dusted with icing sugar and served warmed.

## **Lemon Meringue Pie**

Individually made traditional lemon meringue pie

## **Apple Struddle**

Country style apple and raisin envelope with fresh cream

## **Ice Cream**

Old fashion ice cream Sunday with nuts, hundreds and thousands, malt and flavouring of your choice

## **Sticky Date Pudding**

Warm pudding with sweet dates is just the thing when a chill is in the air.

Please note that the above menu is for our Winter Season but availability of some courses may change.