

### Snacks

House Focaccia, olive oil, fennel salt v 12  
Pickles & Ferments, garden herbs, yay feta gf v 12  
Battered Enoki, mushroom XO ketchup gf v 16  
Barn's Potato Cakes, GFB batter, dill, smoked  
yoghurt (4) gf v 16  
Beef Croquettes, caper aioli, pickle (2) gf 15

# Barn & Co

### Chef Feed Me

Let us take care of everything with our  
Chef Feed Me menu

Up to 9 guests 78 P/P  
Add sweet treats 10 P/P

### Shared plates

Compressed Cucumber, beet-salata, seed crumble, vinaigrette gf v 18  
5 Hr Roasted Celeriac, tarragon & horseradish, hazelnut gf v 17  
Crumbed Eggplant, sweet & sour peppers, pickled fennel, spiced tomato gf v 17  
Cured Kingfish, torched pear, caperberry, turmeric emulsion gf 20  
Charcuterie Board, cold cuts, Barn's preserves, foccaccia gfa 38

### Pizza

Mozzarella, sugo, basil, bocconcini va 25  
Mixed Mushroom, caramelised onion, Damona bocconcini, thyme v 27  
Pork & Fennel Sausage, sugo, red onion, fior di latte 28  
Add vegan cheese for \$3

### Mains

Pumpkin Risotto, apple glaze, chilli pepitas, purple kale gf v 35  
Pan Seared House Gnocchi, watercress puree, greens, parmesan floss 35  
Cider Braised Chicken Breast, kiplfers, sauce vierge, nastartium oil gf 40  
Rolled Pork, fennel remoulade, carrot & caraway puree gf 40  
Braised Lamb, red molé, greens, toasted almonds, pickled onion gf 42  
Fish - Market Availability

### Sides

Garden Leaves, cured "yolks", butter mylk dressing, sumac seeds gf v 15  
Chats, fermented chimichurri, pink salt gf v 16  
Shoestring Fries, herbed salt, aioli gf v 12  
Butter Beans, baby carrot, smoked paprika, radish gf v 16

Please let us know of all allergies prior to ordering  
Eftpos, credit card, public holiday surcharges apply  
One bill per table preferred