



## SHARING

- Wild Mushroom Arancini \$18 <sup>V</sup>  
With roasted garlic aioli & truffle oil
- Vegan Falafel Mezze Plate \$28 <sup>VG</sup>  
Lamb Kofta Mezze Plate \$30  
With hummus, baba ghanoush, tabbouleh,  
marinated olives, house pickles & flatbread  
with za'atar
- Hummus Bowl \$22 <sup>VG</sup>  
With smoked semi dried Roma tomatoes,  
fresh herbs, pickled onion & sumac salad,  
served with grilled sourdough
- Salt & Pepper Squid \$20  
With lemon & roasted garlic aioli
- Tomato Bruschetta \$18 <sup>VG</sup>  
Tomato Bruschetta w/ Burrata \$24 <sup>V</sup>  
Vine ripened Roma tomatoes, Spanish onion,  
basil, extra virgin olive oil & aged balsamic on  
sourdough
- Fish Tacos \$22  
Three tacos with beer battered fish, slaw,  
sour cream, jalapeños & pico de gallo
- B.F.C Wings \$19  
Barley Fried Chicken wings in secret herbs &  
spices, with hot sauce mayo & house pickles
- Garlic Bread \$8 <sup>V</sup>



## OFF THE GRILL

All served with chips & salad, or mash & veg,  
your choice of sauce

- 300g Grain Fed Rump Steak \$35 <sup>GFO</sup>  
350g Grain Fed T-Bone Steak \$42 <sup>GFO</sup>  
250g Marinated Chicken Breast \$26 <sup>GFO</sup>

## MAINS

- Chicken Schnitzel \$26  
With chips & salad, or mash & veg, your choice of sauce
- Chicken Parmigiana \$28  
With chips & salad, or mash & veg
- Pan Roasted Barramundi \$34 <sup>GF</sup>  
With zucchini, cherry tomatoes, fermented chilli, basil  
pesto & pine nut risotto
- Pan Roasted Salmon \$34 <sup>GF</sup>  
With tahini, tarator crust & roast cauliflower salad
- Beer Battered Fish & Chips \$28  
With chips & salad, tartare sauce & lemon
- Prawn Linguine \$28 <sup>VGO</sup>  
With confit garlic, wine white, fermented chilli,  
broccolini, cherry tomatoes, parmesan & pangrattato
- Miso Glazed Eggplant \$25 <sup>GF|VG</sup>  
With white soy tahini, furikake & lime ponzu



## SALADS

- BANG BANG Chicken Noodle Salad \$25 <sup>VGO|GF</sup>  
ask to swap chicken to tofu for a vegan option  
Slow roasted chicken with shredded cabbage, carrot,  
cucumber, bean sprouts, spring onion, fresh herbs,  
crunchy noodles & roasted peanuts with a vinegar,  
chilli & sesame dressing
- Caesar Salad \$20 <sup>VO|GFO</sup>  
Baby cos lettuce, crispy bacon, garlic croutons, boiled  
egg, parmesan & caesar dressing
- House Salad \$10 <sup>VG|GF</sup>  
Mixed leaves, cherry tomatoes, Spanish onion,  
cucumber & seeded mustard vinaigrette

## SALAD ADDITIONS

- Chicken \$9  
Salt & Pepper Tofu \$8

## BURGERS

All served with chips, on a sesame seed milk bun

Beef Burger \$24 **GFO**

Char-grilled beef patty, American cheddar, lettuce, tomato, onion, Golden Barley's special burger sauce & Westmont pickles

Southern Fried Chicken Burger \$24

Buttermilk fried chicken, lettuce, American cheddar & hot sauce mayo

Mushroom Burger \$24 **VIGFO**

Grilled field mushroom, crumbed fried brie, rocket, house pesto & aioli

Fried Fish Sandwich \$24

Beer battered fish, lettuce, tomato, American cheddar & tartare sauce

OG Cheese Burger \$22 **GFO**

Char-grilled beef patty, American cheddar, tomato sauce, mustard, onion & Westmont pickles

## BURGER ADDITIONS

Add bacon \$4

Extra patty \$6

Gluten free bun \$3

## DESSERTS

Choc Chip Cookie w/ Biscoff Sauce \$14 **V**

Please allow extra time as this is cooked to order

Warm chocolate chip cookie cooked to order in a cast iron pan, with vanilla-bean ice cream & biscoff sauce

Sticky Date Pudding \$14 **V**

With butterscotch sauce and vanilla-bean ice cream

Golden Gaytime Parfait \$14 **VIGF**

Salted caramel parfait, chocolate & honeycomb

Fruit Sorbet \$6 **VG**

Single scoop, ask staff or see board for flavour

**GF** Gluten free

**VG** Vegan

**V** Vegetarian

**GFO** Gluten free optional

**VGO** Vegan optional

**VO** Vegetarian optional

## SIDES

Chips \$11 **V**

With rosemary salt & roasted garlic aioli

Wedges \$14 **V**

With sweet chilli sauce and sour cream

Haloumi \$8 **V**

Two pieces, with lemon

Steamed Vegetables \$8 **VG**

Mashed Potato \$8 **VIGF**

## SAUCES

Mushroom & Mustard Grain Sauce / Gravy / Pepper Sauce \$3 **GF**

Aioli \$2 **GF**

## KIDS MEALS

**For kids under 12**

Includes a complimentary soft drink or juice

Pasta Bolognaise \$12 **GFO**

Pasta Napolitana \$11 **GFO**

Fish & Chips \$12

Kids Cheese Burger & Chips \$12 **GFO**

Kids Schnitzel & Chips \$13

Nuggets & Chips \$12

Kids Gelato Cup \$4

Strawberry / Chocolate / Bubbleyum

### Lunch and dinner bookings are available

For up to 15 People, please book online at [www.goldenbarleyhotel.com.au](http://www.goldenbarleyhotel.com.au)

For more than 15 people, please email us at [functions@goldenbarley.com.au](mailto:functions@goldenbarley.com.au)

Garden and front bar areas are available for walk-in groups.

MON - FRI: 12pm - 2:30pm / 5pm - 9:30pm  
SAT: 12pm - 9:30pm  
SUN: 12pm - 9pm

10% surcharge applies on public holidays.

While all efforts are made to meet your dietary requirements, we cannot guarantee that our food is allergen free from gluten or nuts. Please inform staff of allergies before ordering.