



MENU

BARACCA BBO

**SATISFY THE BELLY WITH A
LIP-SMACKING BARBECUE FEAST**

FRIDAY LUNCH & DINNER 12PM – LATE

SATURDAY LUNCH & DINNER 12PM – LATE

SUNDAY LUNCH 12PM – 4PM



SERVING UP FROM MIDDAY

THE BBQ PLATE

PICK YOUR PROTEIN + 2 SIDES
WITH GARLIC BREAD

\$28

PROTEIN

220g prime cut of the day

BEEF Southern NSW, grain or pasture fed, 120 days +

PORK Rivalea, Southern NSW, grain fed

CHICKEN Mandalong Valley, free range

VEGGIES Best in season \$22

SIDES

pick 2

Quinoa, kale, soy bean, lemon dressing

Brown rice, black bean, lime, parsley

Mix leaf salad, cider dressing

Potato, egg salad

Coleslaw, chipotle, aioli, coriander

EXTRAS

\$8 each

Bbq corn on the cob, coriander butter, chili

Grilled seasonal veggies

Sides (large serving)

All proteins and veggies are cooked over coal and sustainable fire wood. All our meats are ethically, locally and sustainably sourced. A surcharge of 10% applies on public holidays.

SEE THE BOARD FOR OUR

CUT OF THE DAY

FREE RANGE CHICKEN

Thigh fillet, butterflied



ANGUS BEEF

Rump cap, tri tip



PORK

Butterflied leg, belly



SERVING UP FROM MIDDAY

BBQ BANQUET

BANQUET MENU

OPTION ONE

\$75

Pick up to 3 proteins

Comes with salad, grains & condiments

(Feeds 2 - 3 people)

OPTION TWO

\$100

Pick up to 4 proteins

Comes with salad, grains & condiments

(Feeds 3 - 4 people)

SERVING UP

FOR THE KIDS

KIDS MENU

Hot dog with bbq or tomato sauce \$10

Chicken roll with tomato sauce \$10

SERVING UP FROM MIDDAY

TAKE AWAY PACKS

ALL COME WITH 160GM OF PROTEIN \$20

BEEF

Potato salad, mixed leaves, farofa, chimmi churri

CHICKEN

Coleslaw, brown rice, chimmi churri

PORK

Brown rice, coleslaw, tomato salsa

SEASONAL VEGGIES

Quinoa, kale, potato salad, lemon dressing (V)

VEGAN VEGGIES

Quinoa, kale, mixed leaves, tomato salsa (VG)