

# THE BARKING DOG HOTEL

## SMALL PLATES

GARLIC & CHEESE BREAD	\$8 v
GRILLED BREADS With dukkah and olive oil and roast pepper butter	\$9 v
DUO OF DIPS With warm Turkish bread	\$15
RICOTTA & POLENTA CHIPS With a blue cheese sauce	\$10 v
ARANCINI BALLS (3) Tomato, basil and mozzarella with pepperonata	\$9 v
CROQUETTES (3) Chicken and corn on a house made sweet corn puree	\$10
BAKED BRIE Drizzled with orange and current glaze and served with a roast shallot and pine nut salad	\$12
SMOKED SALMON TERRINE With capers and dill served with cornichons and toast	\$14

## CHARCUTERIE

All boards served with fresh Artisian bread, pickled vegetables and gourmet relish

ITALIAN PROSCIUTTO Aged 2 years	\$14
SALAMI SOPPRESSATA Aged 8 months	\$14
VICTORIAN PORK NECK Aged 12 months	\$14
WOOD SMOKED BEEF Aged 12 months	\$14
SPANISH JAMON CURADO Aged 18months	\$16

## MAINS

CHICKEN PARMIGIANA Served with chips and house salad	\$25
BATTERED FLAT HEAD FILLETS Served with a pear, fennel and roquette salad, beer battered chips and lime mayonnaise	\$28
BARRAMUNDI FILLETS Pan fried barramundi fillets on a pea and parsley risotto with goats cheese, pickled fennel and herb oil	\$30 g
VEGIE BOWL Roast pumpkin, beetroot and radish, quinoa, pumpkin tahini topped with kale and garlic mushroom chips ADD Chicken	\$24 g v \$3
HONEY MUSTARD CHICKEN House smoked and served on a salad of apples, walnuts, celery and grapes	\$26 g
CHORIZO & CALAMARI LINGUINI Tossed with local olive oil, fresh tomato, chilli, roast garlic and roquette finished with freshly shaved parmesan	\$25 g
PRAWN & LOBSTER RAVIOLLI Tossed with prawns, cherry tomato and chervil in an olive oil, saffron and white wine reduction	\$28
NASI GORENG Fried rice with prawns, chicken, Asian vegetables, soy and lime topped with a fried egg	\$27
VEGAN MAC & CHEESE Oven baked and topped with baby leek, mushroom and roast tomato with a pesto style sauce	\$24 v g df

PLEASE ADVISE STAFF OF ANY DIETRY REQUIRMENTS

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

/BARKINGDOGGEELONG   @BARKINGDOGGEELONG

WWW.THEBARKINGDOG.COM.AU

## MAINS

300G SCOTCH FILLET Local grass fed beef, char grilled with a caramelised shallot tarte tatin, smoked potato and roast garlic puree and tomato and basil compote ADD A SAUCE : Rich jus or green peppercorn sauce	\$32 \$3
BEEF CHEEK Slow braised for 12 hours in Oakdene Shiraz served with house made potato and parmesan gnocchi, confit garlic, Swiss brown mushrooms and chive volute	\$30 g
SLOW BRAISED PORK BELLY On creamy parmesan polenta, broccolini and a apple and cinnamon jus	\$30 g
BEEF BURGER 100% beef patty with bacon, beetroot, lettuce, tomato, onion, cheese, aioli and relish	\$22
CHICKEN BURGER 100% chicken breast patty, smashed avocado, grilled	\$22

## SIDES

CHIPS with sweet chilli mayonnaise	\$8 v
WEDGES with sweet chilli sauce and sour cream	\$10 v
ROQUETTE Salad with tomato, parmesan and balsamic	\$6 v g
SIDE VEGAN MAC & CHEESE	\$8 v g
HOUSE SALAD	\$6 v g
BUTTERED GREENS	\$6 v g