



MAIN MENU

OPENING HOURS:
FRIDAY & SATURDAY
LUNCH 11-4 / 6-9
SUNDAY 11-4

Bookings (08) 99 20 5552
www.burntbarrel.com
305 Nanson-Howatharra Rd
Nanson, Western Australia 6532

SMALL PLATES

BEER BATTERED FRIES w Chipotle Mayo \$10 (V)

DIRRRRTY STREET FRIES - Beer Battered Fries w Meaty BBQ Beans, Sour Cream + Chives \$18

JALEPENO POPPERS w Sour Cream \$16 (V)

WINGS - Freshly Smoked Wings (6 full wings per serve) MILD \$18 (GF)

APPLE BOURBON \$22 (GF)

OH SH!T HOT \$24 (GF)

Honey BBQ w Burnt Barrel Bee's own farmed Bush Honey \$22 (GF)

STEAMED BAO BUNS (3) Your choice of Southern Fried Chicken, Honey BBQ Pork Belly, Pulled Jackfruit \$22

MAINS

BURGERS

BOSTON BUTT - 16hr Smoked Pulled Pork Roll w Cheese, BBQ Slaw + Fries** \$33

BIRD AND PIGGY - Our secret recipe Southern Fried Chicken, Bacon, Pickled Red Cabbage + Chipotle Mayo BURGER w Fries \$33

THE 'SLOPPY HOGAN' - our take on the classic 'Sloppy Joe', but with premium slow smoked spicy Beef, melted Cheese, Slaw + Fries** \$33

SIDES

BBQ BEANS stewed w Smoked Meat offcuts** \$13

DIRTY STREET FRIES UPGRADE Level Up your regular Fries on any meal to Dirrrty Street Fries \$9

BBQ SLAW \$8 (V,GF)

GARDEN SALAD w Balsamic and Feta \$8 (V,GF, VGN AVAIL)

MAC + CHEESE w Bacon Dust and Maple Syrup \$18 (V ALT AVAIL)

HOUSE BAKED BREAD - made fresh onsite daily \$8 (V,VGN)

EXTRA OH SH!T HOT SAUCE \$3

MEATS & MORE

PULLED PORK NACHOS - \$28 Topped with BBQ Beans, Cheese Sauce & Pulled Pork.

SOUTHERN FRIED CHICKEN Our own recipe Southern Fried Chicken Thighs, Fries, Slaw + BBQ Mayo \$36

14HR SMOKED BEEF BURNT ENDS w Fries, Slaw + House Baked Bread \$42**

MEAT COMBO - Burnt Ends, Southern Fried Chicken and Pulled Pork w Fries, Slaw + Bread - \$42

KANSAS CITY RIBS - Full Rack Pork Ribs w Fries, Slaw + House Baked Bread** \$58

RIB COMBO'S \$44

All combo's come with Half Rack Baby Back Ribs, Fries, Slaw, Pickles + House Baked Bread, And choice of **ONE** of the following Meats:

PULLED PORK** or **BURNT ENDS**** or **SMOKED WINGS (3)**** or **SOUTHERN FRIED CHICKEN**

**Gluten Free Alternative Available - \$2 Extra for Main Meals (GF)Gluten Free / (V) Vegetarian / (VGN) Vegan / (N) Contains Nuts

Please note that your order will be made as it is received by the kitchen. If your table does not order at the same time, meals will not arrive together, but in the order in which they were received. PIZZA ORDERS may vary in arrival time from kitchen orders as they are made in separate kitchens. We thank you for your understanding.

15% Surcharge applies on all Public Holidays

SALADS

WOODFIRED PUMPKIN, BEETROOT SALAD W Roasted Walnuts, Pumpkin Seeds Feta + Balsamic Dressing \$28 (V,N,GF,VGN ALT)

Barrel Burrito Bowl w Salsa, BBQ Rubbed Corn, Black Beans, Rice + Quinoa, Guacamole Sour Cream \$28 (V,VGN ALT)

- ADD PULLED PORK \$8

- ADD SPICY BEEF \$8

- ADD FRIED CHICKEN \$8

- ADD JACKFRUIT \$6

KIDLETT'S MENU \$15

(12yrs and under)

Choice of:

Goopy Mac + Cheese w Fries

Kids Ribs + Fries

Kids Dino Nuggets + Fries

Kids Ham + Cheese Pizza (subject to pizza oven availability)

Comes with a choice of Apple or Orange Juice, Soft Drink or Iced Chocolate.

HOUSE SPECIALITY

THE WHOLE BARNYARD PLATTER FOR TWO \$145

The **ULTIMATE** Meat Feast for you and your Crew! A selection of today's Smoked Meats, Sides, and Freshly Baked House Bread. Ask your Crew member or check the chalkboard for today's platter inclusions!

EXTRA MEATS

100g BURNT ENDS \$14 (GF)

100G PULLED PORK \$12 (GF)

SOUTHERN FRIED CHICKEN THIGHS \$22

RIBS - ½ Rack Kansas City Style Baby Back Pork Ribs \$26 (GF)



GREAT FOOD • COLD BREW • GOOD TIMES

WOODFIRED pizza menu

WOODFIRED FLATBREAD Rubbed with house Hungary Butt Rub + Boston Grove Olive Oil \$12 (V,VGN ALT)

HOUSE MADE CHEESY GARLIC BREAD Our fluffy House Baked Bread smothered in Garlic Butter \$16 (V)

SMOKEHOUSE MARGHERITTA Fresh Buffalo Mozzarella and Shredded Mozzarella on our speciality Hickory BBQ Sauce Base \$26 (V)

VEGETARIAN Fire Roasted Pumpkin Capsicum and Cherry Tomatoes, Mushrooms, olives + Fresh Rocket, topped with Feta on a House Napolitana Base \$28 (V,VGN ALT)

BBQ PIG + POTATO w 16hr Smoked Pulled Pork, Scalloped Potatoes and Caramelized Onions on a Hickory BBQ Base w Mustard Carolina Swirl \$29

HAWIIAN PIGGY House Cured and smoked Bacon, Fresh Pineapple, Mozzarella + House Napolitana Sauce \$29

BARREL BBQ BARNYARD w all the Meats! Chipotle BBQ Base topped w Pulled Pork, Burnt Ends, Bacon, Fried Chicken, Capsicum, Cherry Tomatoes + BBQ Mayo Swirl \$36

SOUTHERN FRIED CHICKEN + HOUSE CURED BACON w Fire Roasted Capsicum and Cherry Tomatoes on Hickory BBQ Base with Chipotle Mayo Swirl \$29

EXTRA'S

Gluten Free Base \$4

Extra Veg – Capsicum, Cherry Tomato's, Caramelised Onions, Jalapeños, Fresh Pineapple, Mushrooms, Olives, Fresh Rocket \$3

Shredded Cheese \$4, Buffalo Mozzarella \$6, Pulled Pork \$11, Southern Fried Chicken \$9, House Bacon \$9, Burnt Ends \$12

Sauce Swirl – Choice of Mustard Carolina, Apple Bourbon, Hickory BBQ, Chipotle BBQ, Chipotle Mayo \$3

Oh Sh!t Hot Sauce Swirl \$4

* Pizzas subject to woodfire oven availability and fire bans.

SOMETHING SWEET!

BURNED BARREL UGLY CRUST PIES

served w Ice Cream! Ask a member of our Crew for today's flavours! \$12

THE 'BRONUT'

Hybrid of Donut x Brownie packed w Vanilla ice cream Chocolate Mousse + finished w our famous Choc Fudge Sauce! \$17

BROOKIE SUNDAE

Hybrid of Brownie x Cookie served warm + Goopy with ice cream, cream + Jo Jo's choc fudge sauce! \$17

WARM APPLE PIE *GLUTEN FREE*

House made Spicy Apple Pie served warm w Vanilla Ice-cream, Cream and finished w a Gluten Free Pastry Lid + Caramel Sauce(GF) \$12

WARM STICKY DATE PUDDING

Homemade Sticky Date Pudding w Ice Cream + Toffee Sauce \$12

KID'S ICE CREAM SUNDAE

w choice of Chocolate or Strawberry sauce, Cream, Sprinkles + Choc Wafer! \$5

DRINKS MENU

TAP BREWS

See the inside blackboard for our range of House Brewed Bevvy's plus Some special guest appearances!

Middy \$7 / Pint \$14

HOUSE BEERS + CIDERS

Gage Roads – 'Yeah Buoy' NON ALCOHOLIC XPA \$8

Great Northern – Australian Lager – 3.5% \$8

Emu Export Can – Australian Lager 4.5% \$7

Little Creatures Rogers – 3.5% \$8

Coors Super Cold - Crisp Lager 4.2% \$9

Single Fin – Summer Ale 4.5% 330ml \$9

Sierra Nevada – Pale Ale 5.6% \$12

Colonial Brewing Co – Bertie Apple Cider 4.6% \$10

SPIRITS (including mixer)

Skyy Vodka \$10

Jack Daniels \$10

Captain Morgan Spiced Rum \$10

Fireball Cinnamon Whiskey \$10

Makers Mark \$12

Pimms \$12

El Spanolon Tequila \$12

Dalwhinnie Malt 15YO Scotch \$16

Giniversity Pink Gin \$14

Hendricks Gin \$15

'The Kraken' Black Spiced Rum \$14

Illegal Tender Rum Co – Spiced Rum (made in Dongara) \$14

Wild Turkey – Rare Breed \$16

MOCKTAILS

QUEEN GINGER BEE

Gingerbeer, Fresh Lemon Juice and Burnt Barrel Bee's Raw Bush Honey over ice!

VALLEY SUNSET

Orange Juice, Grenadine and Fresh Orange Slices over ice!

WHITES + BUBBLES

Squealing Pig – Sparkling Chardonnay Pinot Noir, New Zealand

Pitchfork – Margaret River Moscato (sweet)

Stella Bella Wines, Skuttlebutt Rose, Margaret River, WA

Lenton Brae – Chardonnay, Margaret River

Squealing Pig – SB, New Zealand

Lenton Brae – SBS, Margaret River

REDS

Churchview Silverleaf – Merlot 2015, Margaret River

Fermoy Estate Shiraz – Shiraz, Margaret River

Squealing Pig – Pinot Noir, New Zealand

Lenton Brae – Lady Douglas Cabernet Sauvignon

HOUSE COCKTAILS

THE 'ILLEGAL GINGER'

House Ginger Beer, Locally Sourced Illegal Tender Rum (From Corey, Hayley + The Crew in Dongara, WA) Fresh Lime + Mint.

POMMY TOWN

A sunshiny day classic! Pimms, Gin, Lemonade + Fresh Summer Fruits!

CHAPMAN VALLEY SUNRISE

Tequila, Orange Juice, Grenadine topped with fresh orange from local Chapman Valley Orchards.

ESPRESSO MARTINI

When a regular coffee just won't do it! Vodka, Kahlua + REAL Barista made Coffee - Shaken to perfection and topped with fresh coffee beans!

SPICED APPLE PIE

Everyone knows we make the best pies here at Burnt Barrel! This delish concoction will take you all the way back to Nannas house! Featuring all the spiciness of Fireball Cinnamon Whiskey, coupled with Apple Cider and mixed with lemon and poured over ice in a tall glass! Perfecto!

HONEY GINGER-FIZZ

Bourbon, Burnt Barrel Bee's Raw Bush Honey, Fresh Lime Juice and our epic Ned's Spiced Gingerbeer served over ice!

Glass Bottle

\$40

\$10 \$34

\$10 \$34

\$12 \$36

\$11 \$34

\$12 \$42

\$9 \$32

\$12 \$40

\$12 \$38

\$14 \$48

\$22

SOFT DRINKS + COFFEE

SOFT DRINKS

Coke, Diet Coke, Lemonade, Lift,

Ginger Beer \$3.5

Lemon Lime + Bitters Middy:\$4.5 Pint:\$8

Fire Engine Middy:\$4.5 Pint:\$8

Coke Spider \$9

Juice: Apple or Orange Middy:\$4.5 Pint:\$8

Sparkling Water 750ml \$8

600ml Bottled Water \$4

Tonic Water \$4.5

Coffees REG:\$4.5 MUG:\$5.5

Flat White, Cappuccino, Latte, Long Black, Mocha

Flavour Shots (Caramel, Vanilla, Hazelnut) \$1.5

Espresso, Short Macchiato, Long Macchiato \$4.5

Affogato \$8

Coffee served on top of creamy vanilla ice cream

Chai Latte REG:\$4.5 MUG:\$5.5

Tea – Pot for 1 \$5

Peppermint, Spiced Chai, Green Tea,

English Breakfast

Hot Chocolate REG:\$4.5 MUG:\$5.5

Iced Mocha w Cream + Ice Cream \$9

Iced Coffee w Cream + Ice Cream \$9

Iced Chocolate w Cream + Ice Cream \$9