

TAPAS

FRESHLY SHUCKED OYSTERS

6 oysters 96-00

Oysters 20-00 each

2 Oysters & Graham Beck Brut 125-00

2 Oysters & Lanson Black Label Brut NV Champagne
235-00

AVOCADO CAPRESE BRUSCHETTA 50-00

Avocado and tomato salsa topped on a freshly
baked bruschetta topped with fresh basil

STUFFED AVOCADO 45-00

Fresh cut avocado stuffed with grilled chicken and
pico de mango

POTATO LATKE & AVOCADO 35-00

AVOCADO & Mushroom pastry 100-00

pastry mushroom hash with bacon bites with a
garnish of avocado and cilantro

CITRUS CURED SALMON BRUCHETTA 55-00

Citrus Cured Salmon served on toasted bruschetta
topped with finely chopped red onion & chives,
grated lemon zest and Crème Fraiche

Option – cucumber base

AVOCADO DIP & SHRIMP TAIL 75-00

Shrimp tail, rolled in cucumber and crème fraiche
and avocado

BEEF TATAKI WITH QUAIL EGGS 100-00

Pepper crushed Beef fillet, Quail Eggs, rooibos
balsamic reduction and melba toast and our
signature guacamole

CHEESSE CROQUETTES 60-00

Crumbed honey & pecorino béchamel tossed with
thyme salt, served with an avocado dip

AGOG BITTERBALLEN 70-00

Seasoned beef mince, beef broth, parsley, salt and
pepper, and breaded, served with a spicy avocado
dip

THE NINE BARRELS CHICKEN WINGS 55-00

Seasoned with our secret sauce and served with an
avocado dip

AVOCADO & TZAZIKI SAUCE 75-00

Parsley, red onion & lemon, sliced full avocado

FLATBREADS

Avocado, Mushroom, caramelized onions, rocket
and goats milk cheese 65-00

Avocado, Parma Ham, Peppers, Red Onions and
rooibos balsamic reduction 75-00

SALADS

AVO CLASSIC 80-00

tuna, avocado, greens, cucumber, sprouts,
tomatoes, carrots, mushrooms, cheese &
sunflower seeds

GREEN HOUSE 65-00

Avocado, greens, cucumber, tomatoes, sprouts,
carrots, mushrooms, cheese & sunflower seeds

ALBACORE STUFFED AVOCADO 60-00

Tuna stuffed into an avocado shell, tomato,
sprouts, jack cheese and spring mix

ASIAN AVO BEEF SALAD 195-00

Crispy garden salad, avocado, seared beef fillet,
roasted nuts, secret salad dressing

All salads served with choice of dressing: balsamic,
Italian, ranch, jalapeño ranch, blue cheese, Caesar,
or oil & vinegar

TO SHARE

PLATTERS (To share)

MEAT PLATTER 350-00

8 meatballs, 8 wings, 8 chicken strips, 5 bruschetta, 5 short ribs, 1 basket of chips

MOLCAJETE AVOCADO 450-00

Chicken, Steak, Chorizo, and Shrimp, Opuntai Cacti, grilled cambray onions, green peppers, fried jalapeños, queso fresco, guacamole, pico de gallo, Mexican cream, rice, and beans

VEGETABLE PLATTER 90-00

Avocado dip, guacamole, mixed seasonal fresh vegetables

MEZZE 95-00 (To share)

Guacamole, house-made hummus, baba-ganoush, halloumi, marinated peppers, olives, & flatbreads

CHEESE BOARD 125-00

a selection of local & imported cheeses with poached pear, honey, walnuts, hazelnuts & crostini

MAIN COURSES

THE NINE BARREL STEAK AND FRIES 195-00

250g beef fillet, Belgium fries, with avocado salad

AVOCADO BEEF BURGER AND SALAD 105-00

Beef patty, avocado bun, crispy bacon, tomato, onion, with a garden salad

TOMAHAWK STEAK AND FRIES 225-00

450g Tomahawk beef fillet, Belgium fries, with seasonal vegetables served with cheesy avo salsa

SUMMER SALMON WRAP 75-00

Smoked salmon, avocado, feta, lettuce, tomato, crunchy cucumber and lemon vinaigrette in a wheat tortilla

ROSEMARY LAMB CHOPS 225-00

Flame grilled rack of lamb in a red wine reduction and rosemary on a cauliflower mash

PERI- PERI PRAWNS WITH BASIL BUTTER 165-00

Seared tiger prawns with basil butter

THE NINE BARRELS PAN FRIED SALMON 210-00

classic pan-fried salmon fillet with mash and white wine infused avocado sauce

BUCATINI CARBONARA 50-00

Bucatini pasta, crispy bacon, olive oil, garlic, parsley, full cream, egg yolk

BUTTERNUT MUSHROOM RISOTTO 125-00

Mushroom risotto in a butternut soup, asparagus & butternut wedge

SIDES

Belgian fries- 25-00

Garden salad 35-00

Pepper sauce 10-00

Avocado dip 25-00

DESSERT

Crepe suzette 95-00

Vanilla ice cream with warm mixed berries & whipped cream 50-00

THE LATEST SCOOP 75-00

two scoops of avocado greatness:
Avo sorbet or Avo ice cream

THE BLIND DATE 150-00

a mousse of dates, avocado, citrus, nuts and anise seeds, served as an avo.

SMOOTHIES

MANGO LIME 75-00

Avocado, almond milk, mango, lime, and a splash of agave