

Hunter & Barrel Perth

300 Murray St · +61861638889 · Updated: Jan 14, 2026

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START YOUR FEAST 7

Cheese Brioche (V)	\$12.00
Confit garlic butter, fresh mozzarella, Parmesan	
Smoky Chilli Wings	\$21.00
Smoky Buffalo-style sauce finished with Japanese furikake	
Calamari	\$18.00
Buttermilk and Szechuan marinated, lightly fried, served with chilli jam	
Wood-fired Zucchini Sourdough (V) (VG)	\$17.00
Whipped ricotta, Parmesan, basil pesto, watercress	
Miso King Prawns	\$39.00
Wild-caught prawns, maple miso butter, dukkah, grilled pita bread	
Three Cheese Dip (V)	\$19.00
Gouda, Gruyère, Edam, grilled pita bread	
The Hunter Tasting Board	\$65.00
Selection of Smoky Chilli Wings, Cheese Brioche, Wood-fired Zucchini Sourdough, Calamari	

TACOS FOUR WAYS 3

Beef Rib	\$20.00
Rib burnt ends, hickory bourbon BBQ sauce, pico de gallo, crispy shallot	
Crispy Prawn	\$21.00
Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion	
Pork Belly	\$21.00
Braised in five spice, gochujang mayo, kimchi, furikake	

TO SHARE 2

Hunter's Feast	\$130.00
Chicken thigh skewer, 200g Rump, 1/2 rack of pork or beef ribs, traditional boerewors coil & choice of sauce	
Hunter's Tomahawk	\$195.00
1.1kg Black Diamond Tomahawk served with charred corn truffle potatoes, Brussels sprouts, choice of crispy chips or mixed leaf salad and sauce	

MAINS FROM THE LAND & SEA 4

Wagyu Beef Burger **\$32.00**

Brioche bun, cos lettuce, bacon tomato jam, pepperberry aioli and American cheese. Served with crispy chips or mixed leaf salad

Flame-Grilled Half Chicken **\$36.00**

Portuguese marinated, grilled pita, peri peri sauce, served with crispy chips

Humpty Doo Saltwater Barramundi **\$44.00**

Herbed panko crust, wood-fired capsicum sauce, clams, charred corn salsa

Wood-fired Vegetable Salad **\$32.00**

Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa. With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

SKEWERED - BETTER BY FIRE 4

Chicken Thigh **\$39.00**

Marinated in chilli & ginger coconut milk, finished with peri peri basting

Honey Glazed Pork Belly **\$43.00**

Slow-braised, finished over open fire with a sticky chilli glaze

Lamb Fillet **\$49.00**

Marinated in a fragrant fenugreek rub, grilled capsicum, onion

Wagyu Rump **\$49.00**

Marinated in a smoky BBQ rub, grilled capsicum, onion

FIRE-GRILLED STEAKS 10

RIVERINE PREMIUM

Eye of Rump **\$36.00**

200g

Eye Fillet **\$59.00**

200g

New Yorker **\$69.00**

350g

Rib-Eye **\$74.00**

350g

WAGYU

Rump **\$59.00**

300g

Rib Eye **\$89.00**

300g

BLACK DIAMOND

T-Bone **\$94.00**

700g

EIGHT HOUR RIBS ⁴

Beef Ribs Half **\$47.00**

Beef Ribs Full **\$72.00**

Baby Back Pork Ribs Half **\$45.00**

Baby Back Pork Ribs Full **\$72.00**

SAUCES ²

Mushroom, Peppercorn, Peri Peri, Confit Garlic Butter **\$4.00**

Chimichurri, Chilli **\$6.00**

SIDES ⁹

Truffle Potatoes (V) (VG) **\$15.00**

Crispy double cooked chat potatoes, truffle salt, Gruyère, truffle aioli

Charred Corn (V) **\$12.00**

Smoky chilli yoghurt, ricotta salata, puffed quinoa

Mixed Leaf Salad (V) **\$10.00**

Honey mustard dressing, pecorino

Crispy Chips (VG) **\$10.00**

Truffle Chips (V) (VG) **\$12.00**

Truffle dust, Parmesan

Creamy Mash (V) **\$11.00**

Oven baked with Gruyère and herbed panko crumbs

Crispy Brussels Sprouts **\$16.00**

Sticky chilli Korean BBQ sauce

Charred Broccolini (V) (VG-Option) **\$16.00**

Meredith sheep yoghurt, sweet & sour pomegranate dressing, crispy shallots

Mac & Cheese **\$16.00**

Beer béchamel, smoked Cheddar

YOUNG HUNTERS ³

Grilled Chicken Tenders	\$15.00
Finished with Hunter's Signature basting	
Sausage Dog	\$15.00
Cheese Kransky in brioche roll, topped with ketchup	
Cheese Burger	\$15.00
Angus beef patty, cheese and ketchup	

SOMETHING TO FINISH ⁵

Chocolate S'more (V)	\$22.00
Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche, peanut butter gelato	
Basque Cheesecake (V)	\$18.00
Macerated strawberries, black pepper, basil, Chantilly cream	
Apple Cronut (V)	\$19.00
Spiced apple, crème anglaise, vanilla bean ice-cream	
Mango & Raspberry Sorbet (VG)	\$14.00
Seasonal fruit, passionfruit pulp	
Sweet Share Board	\$49.00
Selection of Chocolate S'more, Basque Cheesecake, Apple Cronut	