



LUNCH

Available Monday to Friday, 12pm-3pm

\$45 – 1 Course | \$65 - 2 Course | \$85 - 3 Course

Includes a glass of wine, beer, or soft drink & tea or coffee

SMALL PLATES

Baked Atlantic Salmon (DF, NF, GFO) (A)

Black garlic, wasabi emulsion, fennel, furikake, ponzu

Kingfish Crudo (NF, GF, DF) (A)

Coconut dressing, Kaffir lime, coriander, jalapeño, toasted rice

Beetroot Carpaccio (GFO, DFO, NFO, VO)

Whipped goats curd, walnuts, scorched orange, basil salsa verde

Burrata (GFO, V)

Basil pesto, cherry Balsamic tomatoes, pangrattato

Grilled Fremantle Octopus (GFO, DF, NF) (A)

Nduja, Skordalia, caponata, pancetta crumb

LARGE PLATES

Pan-seared Humpty Doo Barramundi (GF NF) (A)

Cauliflower puree, Fioretto, caper Beurre noisette

Bianco Lamb Ragù Pappardelle (DFO, NFO)

Peas, mint, garlic chive butter, pistachio gremolata

Scotch Fillet MB4 (GF, DFO, NF) +\$10 Supplement

Porcini parfait, peppercorn sauce, upland cress, frites

Confit Duck Leg (GF, DFO, NF)

Puy lentils, heirloom Dutch carrots, juniper berry jus

Wild Mushroom Risotto (GF, DFO, VO, NFO)

Truffle goat's curd, hazelnut, asparagus, pecorino, arugula

SIDES

Charred Broccolini, saffron butter, almonds, angel hair chilli (GF, DFO, VO, NFO)

14

Cos lettuce, buttermilk dressing, pancetta crumb, parmigiano (GF, DFO, NF)

12

Frites, aioli (GF, DF, NF, VO)

6 (half portion)

12 (full portion)



DESSERT

Olive Oil Cake (GF)

Almonds, crème fraîche, mandarin sauce, vanilla ice cream

Chocolate Tart (NF)

Baileys ganache, raspberry, vanilla mascarpone cream

Banana Miso Parfait (GF)

Pecan & cinnamon streusel, pecan cream, caramelised banana, miso caramel

Coconut Panna Cotta (GF, DFO, NF)

Lime, lychee, strawberry compote, honeycomb

Selection of house sorbets & ice creams

AFTER LUNCH

Petit fours	18
Two cheeses, muscatels, quince paste and biscuits	25
Affogato - Frangelico, Kahlúa, Amaretto or Baileys	22

DIGESTIFS

Cognac - Hennessy VSOP	15
Hennessy X.O	25
Appleton VX	18
Galway Pipe	15
2018 Frogmore Creek Iced Riesling Dessert Wine	half bottle 55

TEA

Choose from our selection of Ronnefeldt teas	9
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COFFEE

Vittoria	6
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GF- Gluten free | DF- Dairy free | NF- Nut free | V- Vegetarian | VO- Vegan option |
GFO- Gluten free option | NFO- Nut free option | DFO- Dairy free option

**Gunnery's Barracks sources all seafood exclusively from Australia (A) except where indicated as imported (I)*



CHILDREN'S MENU

Available Monday to Friday, 12pm-3pm

Battered fish & chips	16
Pasta Napoletana	
Chicken nuggets & chips	
Selection of ice cream & sorbet	9
Children's petit fours	12
DRINKS	5
Juice – orange, apple, pineapple	
Hot chocolate	

**All menu items may contain traces of nuts, eggs, dairy and gluten.
A public holiday surcharge of 15% applies.*



THE HISTORY OF GUNNERS BARRACKS

In 1815 Governor Macquarie set up a farm for First Nations people around Middle Head-Georges Heights. To encourage them into modern farming practices, Macquarie settled 16 Indigenous men and their families, probably a total of some 60 persons, on a farm in this area. The settlement was called George's Town. They were supplied with implements and clothing and convicts were appointed to support them in these new rudiments of farming. From 1825 onwards, grants were made to Europeans who farmed the land. Worried about a French attack, the new colony built its first fort in the area in 1801. For the next 200 years there was a solid military presence on the headland.

The Gunners' Barracks at Georges Head forms an extremely important historic precinct; the Officers' Mess Precinct is culturally significant for the important role it played in the strategic defence of Sydney.

In 1870 the British Government decided to withdraw its troops from the Australian colonies and pass defence responsibilities onto the colonies. This resulted in the NSW Government adopting an outer line of defence and constructing a series of batteries at Georges Head, Middle Head, Bradley's Head and inner South Head. Construction began in 1871 on the A84 Battery at Georges Head. The Gunners' Barracks was constructed in 1873. It is of national significance as one of the finest examples in Sydney of a 19th century fortified building with its stone quarried locally. It was also the last building on this scale built for Sydney's Defences. It was not until the mid-1870s that the first NSW contingent of soldiers sailed down the harbour on their way to the Sudan War. There, that contingent earned the battle honour 'Suakin' which was the earliest battle honour awarded to any unit comprising Australian troops. Originally the site included two parallel buildings. The second storey was added to the rear block in 1891 and the two buildings were also connected at a later date. The barracks were excavated into the cliff side and linked by tunnels to the adjacent fortifications. This means that the barracks is hardly visible from the Harbour. The front of the barracks has a sandstone wall with firing holes to prevent a frontal attack.

Heavy guns were placed on Georges Heights and Middle Head in the 1870s and the Submarine Miners' Depot was established at Chowder Bay in the 1890s. During WW1 Georges Heights became the site of a new military hospital, and during the Second World War, quick firing guns were installed. In the 1950s the guns were removed and the fortifications dismantled, replaced by training and barrack facilities.

Port defences became outdated after the war and the Army made use of its land for various training and barrack facilities. In 1944 a bushfire ran through the area and gutted the barracks buildings. The roof was destroyed, and the building lay as a ruin for several years until it was refurbished as the Artillery Officers' Mess in 1954. It was then occupied by the Women's Royal Australian Army Corps (WRAAC). In September 2002 HQ Training Command relocated to Victoria Barracks, the Harbour Trust began creating Headland Park, converting military land into public land.

The Gunners Barracks' lease commenced on 1 July 2005, then undertaking a fit-out process and trading began in October 2005.