

# the wine.

 THE BARKER



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## S P A R K L I N G

<b>BROWN BROTHERS</b> Prosecco <i>(Victoria)</i>	7.5	32
<b>GRANT BURGE</b> Petite Bubbles <i>(Barossa Valley)</i>	9	40
<b>BIRD IN HAND</b> Sparkling Pinot Noir <i>(Adelaide Hills)</i>	12	48
<b>THE LANE</b> Lois Blanc de Blanc <i>(Adelaide Hills)</i>	12	48
<b>MUMM</b> Cordon Rouge Brut <i>(France)</i>		92
<b>ANDREW GARRETT</b> Sparkling Shiraz <i>(Barossa Valley)</i>	7.5	35
<b>BLEASDALE</b> Sparkling Shiraz <i>(Langhorne Creek)</i>		45
<b>DEVIATION ROAD</b> Sparkling Rosé <i>(Adelaide Hills)</i>		65

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## C H A R D O N N A Y

<b>YALUMBA</b> Chardonnay <i>(Eden Valley)</i>	8.5	14	40
<b>TAYLORS JARAMAN</b> Chardonnay <i>(Clare Valley/Margaret River)</i>	9	15	44
<b>MT LOFTY RANGES VINEYARDS</b> Chardonnay <i>(Adelaide Hills)</i>	10	15.5	46
<b>COLDSTREAM HILLS</b> Chardonnay <i>(Yarra Valley)</i>			50
<b>TAPANAPPA</b> Piccadilly Valley Chardonnay <i>(Adelaide Hills)</i>			70




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**S A U V I G N O N B L A N C**

<b>SQUEALING PIG</b> Sauvignon Blanc <i>(New Zealand)</i>	<b>8</b>	<b>14</b>	<b>40</b>
<b>JERICHO</b> Fumé Blanc <i>(Adelaide Hills)</i>			<b>40</b>
<b>BIRD IN HAND</b> Sauvignon Blanc <i>(Adelaide Hills)</i>	<b>10</b>	<b>16</b>	<b>46</b>
<b>SHAW + SMITH</b> Sauvignon Blanc <i>(Adelaide Hills)</i>	<b>13</b>	<b>19</b>	<b>55</b>

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**R I E S L I N G**

<b>JIM BARRY</b> Watervale Riesling <i>(Clare Valley)</i>	<b>8</b>	<b>14</b>	<b>40</b>
<b>O'LEARY WALKER</b> Polish Hill Riesling <i>(Clare Valley)</i>	<b>9</b>	<b>15</b>	<b>44</b>
<b>HENSCHKE</b> Peggy's Hill Riesling <i>(Eden Valley)</i>	<b>10</b>	<b>16</b>	<b>46</b>
<b>PETER LEHMANN</b> Wigan Riesling <i>(Eden Valley)</i>			<b>65</b>
<b>TIM KNAPPSTEIN</b> Ackland Riesling <i>(Clare Valley)</i>			<b>50</b>

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**O T H E R W H I T E S**

<b>BANROCK STATION</b> Moscato <i>(Riverland)</i>	<b>7</b>	<b>11</b>	<b>32</b>
<b>LOBETHAL ROAD</b> Pinot Gris <i>(Adelaide Hills)</i>	<b>9.5</b>	<b>15</b>	<b>42</b>
<b>LONGVIEW</b> Queenie Pinot Grigio <i>(Adelaide Hills)</i>	<b>8.5</b>	<b>14</b>	<b>40</b>
<b>NINTH ISLAND</b> Pinot Grigio <i>(Tasmania)</i>	<b>8.5</b>	<b>14</b>	<b>40</b>
<b>THE LANE BLOCK 2</b> Pinot Gris <i>(Adelaide Hills)</i>			<b>45</b>
<b>SC PANNELL</b> Fifi Fiano <i>(McLaren Vale)</i>			<b>50</b>
<b>HAHNDORF HILL</b> White Mischief Gruner Veltliner <i>(Adelaide Hills)</i>	<b>12</b>	<b>16.5</b>	<b>48</b>

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**R O S É**

<b>PETER LEHMANN</b> Portrait Rosé <i>(Barossa Valley)</i>	<b>7</b>	<b>11</b>	<b>32</b>
<b>HAHNDORF HILL</b> Rosé <i>(Adelaide Hills)</i>	<b>9</b>	<b>15</b>	<b>44</b>
<b>BIRD IN HAND</b> Pinot Rosé <i>(Adelaide Hills)</i>	<b>10</b>	<b>16</b>	<b>46</b>




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## P I N O T N O I R

<b>MT LOFTY RANGES VINEYARDS</b> Pinot Noir <i>{Adelaide Hills}</i>	<b>10</b>	<b>15.5</b>	<b>46</b>
<b>STONIER</b> Pinot Noir <i>{Mornington Peninsula}</i>	<b>12</b>	<b>18</b>	<b>52</b>
<b>PIPERS BROOK ESTATE</b> Pinot Noir <i>{Tasmania}</i>	<b>12.50</b>	<b>20</b>	<b>60</b>
<b>ASHTON HILLS</b> Piccadilly Valley Pinot Noir <i>{Adelaide Hills}</i>			<b>60</b>
<b>TAPANAPPA 'FOGGY HILL'</b> Pinot Noir <i>{Fleurieu Peninsula}</i>			<b>75</b>

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## B L E N D S

<b>BLEASDALE</b> Wild Plum Cabernet Merlot <i>{Langhorne Creek}</i>	<b>9</b>	<b>15</b>	<b>42</b>
<b>GLAETZER</b> Wallace Shiraz Grenache <i>{Barossa Valley}</i>			<b>45</b>
<b>LONGVIEW</b> Shiraz Barbera <i>{Adelaide Hills}</i>			<b>42</b>
<b>HENSCHKE</b> Johanns Garden GSM <i>{Barossa Valley}</i>			<b>65</b>
<b>LAKE BREEZE</b> Bermoota Shiraz Cabernet <i>{Multi-Regional}</i>	<b>11</b>	<b>16</b>	<b>48</b>

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## O T H E R S I N G L E V A R I E T I E S

<b>YALUMBA</b> Old Vine Grenache <i>{Barossa Valley}</i>	<b>8.5</b>	<b>14</b>	<b>40</b>
<b>KIRRIHILL</b> Montepulciano <i>{Adelaide Hills}</i>	<b>10</b>	<b>15</b>	<b>45</b>
<b>GRANT BURGE</b> Hillcot Merlot <i>{Barossa Valley}</i>	<b>8.5</b>	<b>14</b>	<b>40</b>
<b>HITHER &amp; YON</b> Nero D'Avola <i>{McLaren Vale}</i>			<b>45</b>
<b>BREMERTON</b> Special Release Malbec <i>{Langhorne creek}</i>			<b>50</b>
<b>HITHER &amp; YON</b> Tempranillo <i>{McLaren Vale}</i>	<b>10</b>	<b>15</b>	<b>45</b>
<b>PIKES</b> Luccia Sangiovese <i>{Clare Valley}</i>	<b>10</b>	<b>15</b>	<b>45</b>



## S H I R A Z

<b>HENTLEY FARM</b> Villain and Vixen Shiraz <i>{Barossa Valley}</i>	<b>10</b>	<b>17</b>	<b>45</b>
<b>LOBETHAL ROAD</b> Shiraz <i>{Adelaide Hills}</i>	<b>9.5</b>	<b>15</b>	<b>45</b>
<b>LANGMEIL</b> Valley Floor Shiraz <i>{Barossa Valley}</i>			<b>50</b>
<b>SHINGLEBACK</b> The Gate Shiraz <i>{McLaren Vale}</i>	<b>11.5</b>	<b>17.5</b>	<b>50</b>
<b>HAHNDORF HILL</b> Shiraz <i>{Adelaide Hills}</i>			<b>72</b>
<b>PETER LEHMANN</b> 8 Songs Shiraz <i>{Barossa Valley}</i>			<b>78</b>
<b>JERICHO</b> Syrah <i>{McLaren Vale}</i>			<b>65</b>

## C A B E R N E T S A U V I G N O N

<b>BLEASDALE</b> Mulberry Tree Cabernet Sauvignon <i>{Langhorne Creek}</i>	<b>8.5</b>	<b>13.5</b>	<b>40</b>
<b>BRAND'S LAIRA</b> Blockers Cabernet Sauvignon <i>{Coonawarra}</i>	<b>9.5</b>	<b>15</b>	<b>45</b>
<b>GRANT BURGE</b> Cameron Vale Cabernet Sauvignon <i>{Barossa Valley}</i>	<b>10</b>	<b>17</b>	<b>48</b>
<b>TAYLORS</b> Jaraman Cabernet Sauvignon <i>{Clare Valley}</i>			<b>50</b>
<b>WYNNS</b> Black Label Cabernet Sauvignon <i>{Coonawarra}</i>			<b>70</b>

## D E S S E R T & F O R T I F I E D

<b>D'ARENBERG</b> 'Noble Prankster' (375ml) Chardonnay/Semillon <i>{McLaren Vale}</i>			<b>34</b>
<b>GALWAY PIPE</b> 12 year old Tawny Port <i>{Barossa Valley}</i>			<b>5<sup>NIP</sup></b>
<b>VALDESPINO</b> Pedro Ximénez Sherry <i>{Spain}</i>			<b>7<sup>NIP</sup></b>

# cocktails.

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## C L A S S I C S

### **COSMOPOLITAN**

*Smirnoff Vodka, Cointreau, cranberry juice + lime juice*

### **DARK + STORMY**

*Kraken Rum, Angostura bitters + ginger beer*

### **ESPRESSO MARTINI**

*Smirnoff Vodka, Kahlua, Frangelico, espresso coffee + simple syrup*

### **APEROL SPRITZ**

*Aperol, prosecco + soda*

### **LONG ISLAND ICED TEA**

*Smirnoff Vodka, Cointreau, Bacardi Rum, Gordon's Gin, Jose Cuervo Reposado, lime + coke*

### **BOULAVARDIER**

*Jim Beam Rye, Campari + Sweet Vermouth*

### **MARGARITA**

*Jose Cuervo, Cointreau, lime juice + agave syrup*

### **SINGAPORE SLING**

*Tanqueray Gin, Cherry Brandy, Cointreau, Benedictine, pineapple juice, lime juice, grenadine, soda + Angostura bitters*

### **MINT JULEP**

*Maker's Mark, mint leaves + simple syrup*

### **MOJITO**

*Bacardi Rum, mint leaves, lime, simple syrup + soda*

### **19 MOSCOW MULE**

*Smirnoff Vodka, lime + ginger beer*

### **NEGRONI**

**19** *Gordon's Gin, Campari, Martini Rosso + twist of orange*

### **BRAMBLE**

**20** *KIS Wild Gin, Chambord, lemon juice + blackberry*

### **PINA COLADA**

**18** *Malibu, Bacardi Rum, coconut cream, pineapple juice, Captain Morgan Dark Rum + Monin coconut syrup*

**21**

### **SAZERAC**

*Jim Beam Rye, Courvoisier VSOP, simple syrup, Peychaud's bitters, Angostura bitters + Absinthe*

**19**

### **SEX ON THE BEACH**

**19** *Smirnoff Vodka, Peach Schnapps, orange juice + cranberry juice*

### **STRAWBERRY DAIQUIRI**

**19** *Bacardi Rum, Strawberry Liqueur, lime, strawberries, simple syrup + ice*

### **OLD CUBAN**

**20** *Sailor Jerry Rum, fresh lime juice, mint + sparkling wine*

**18**

### **CLOVER CLUB**

**19** *Gordon's Gin, lemon juice, raspberry syrup + egg white*

**19**

### **FRENCH MARTINI**

*Smirnoff Vodka, Chambord + pineapple juice*

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## T H E B A R K E R C R E A T I O N S

### JUNGLE JUICE

*Mount Gay Rum, Campari, lime juice, simple syrup + pineapple juice*

### PASSIONFRUIT COLLINS

*Gordon's Gin, passionfruit syrup, passionfruit pulp, lemon juice + soda*

### THE MATADOR

*Jose Cuervo, pineapple juice, lime juice, agave syrup + dehydrated pineapple*

### TIKI TAKA

*Captain Morgan Spiced Rum, Gordon's Dry Gin, St Agnes Brandy, orange juice, lime juice + orangeat syrup*

### BLUEBERRY DAIQUIRI

*Bacardi, Chambord, lime juice, + blueberry conserve*

### 18 MANGO TANGO

*Tanqueray Gin, Frangelico, Chambord, lime juice, mango nectar + blueberries*

### 18 BLUE ENVY

*Jose Cuervo Tequila, Blue Curacao, pineapple juice, lime juice + agave syrup*

### 19 LYCHEETINI

*Smirnoff Vodka, Paraiso Liqueur, lychee syrup + Chambord*

### 19 THE CRÈME DE LA CRÈME

*Baileys, Mozart Gold, Hazelnut Liqueur, Dark Crème de Cacao, milk + chocolate syrup*

### 19 THE BARKER PUNCH

*Jim Beam Rye, Kraken Rum, Hennessy, fresh lemon & orange, black tea + simple syrup*

19

19

19

20

22

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## M O C K T A I L S

### SHIRLEY TEMPLE

*Fresh lemon juice, lemonade + raspberry cordial*

### VIRGIN CRÈME DE LA CRÈME

*milk, chocolate syrup + hazelnut syrup*

### VIRGIN MOJITO

*Mint, lime, simple syrup + lemonade*

### 9 PASSIONFRUIT POP

*passionfruit puree, passionfruit syrup, lemon juice + lemonade*

### 9 STRAWBERRY SLUSHY

*fresh lime juice, simple syrup + strawberries*

### 9 VIRGIN COLADA

*coconut cream, coconut syrup, + pineapple juice*

9

9

9

# on tap.

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<b>COOPERS</b> <i>Pale Ale</i>	8	10
<b>HEINEKEN</b> <i>Lager</i>	9	11
<b>WEST END</b> <i>Draught</i>	8	10
<b>HAHN</b> <i>Super Dry</i>	8	10
<b>SAPPORO</b> <i>Megumi Lager</i>	8	(500ml) 12
<b>GREAT NORTHERN</b> <i>Supercrisp</i>	7.5	9
<b>ADELAIDE HILLS</b> <i>Apple Cider</i>	8	9.5
<b>STONE &amp; WOOD</b> <i>Pacific Pale Ale</i>	9	11
<b>MISMATCH</b> <i>Session Ale</i>	8	10
<b>PIRATE LIFE</b> <i>South Coast Pale Ale</i>	9	11

Ask one of our friendly staff what's on the **GUEST TAPS** this month.

# other drinks.

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## HOT

*coffee AA grade organic*

*hot chocolate*

*mocha*

*spiced chai latte*

## TEA

*English breakfast*

*Earl grey*

*green*

*peppermint*

*chamomile*

5 | 6

## ICED

*iced coffee*

*iced chocolate*

*iced strawberry*

*extra shot +1*

*soy milk, almond milk, oat milk +1*

*lactose free +1*

4.5 | 8

7