



the barker.

B R E A D S

GARLIC TURKISH BREAD <i>local extra virgin olive oil, reduced balsamic (4pc)</i>	9
GLUTEN FREE GARLIC BREAD <i>local extra virgin olive oil, reduced balsamic (4pc)</i>	(gf) 12
LOCALLY MADE SOURDOUGH <i>Sicilian olives, whipped butter, native thyme oil (4pc)</i>	10

S N A C K + S H A R E

OYSTERS NATURAL <i>quince hot sauce, finger lime, chive oil (min 3)</i>	(gf) 3.8 each
OYSTERS KILPATRICK <i>Mt Pleasant bacon, house sauce (min 3)</i>	(gf) 4 each
BUTTERMILK FRIED CAULIFLOWER <i>hot sauce, yuzu kosho ranch, Zuni pickles</i>	(v/gf) 17
BURRATA <i>sweet + sour beetroot, walnuts, native thyme oil, sourdough</i>	(v/gfa) 22
LA VERA HALOUMI <i>Sicilian green olives, golden raisins, almonds, smoked honey, Espelette pepper</i>	(v/gf) 17
MORTADELLA SLIDERS <i>crispy salami, pickled green tomatoes, provolone, Kewpie, brioche</i>	21
NDUJA, PEA + PISTACHIO ARANCINI <i>Calabrese chilli mayo, Pecorino</i>	18
SCORCHED CORN, JALAPENO + MANCHEGO CROQUETTES <i>green mojo, chipotle mayo, charred lime</i>	(v) 18
SALUMI PLATE <i>cured meats, house Giadianera, warm Bald Hills Road olives, grissini</i>	22
DIRTY INC CHICKPEA HUMMUS <i>rose harissa, fried zucchini, pinenuts, za'atar flatbread</i>	(vg/gfa) 15

L A R G E P L A T E S

ALE BATTERED BLUE GRENADIER <i>fries, house salad, tartare, lemon</i>	(gfa, grilled) 26
SALT + PEPPER AUSTRALIAN SQUID <i>fries, house salad, aioli, lemon</i>	(gfa) 28
CHICKEN BREAST SCHNITZEL <i>herb + parmesan crumb, fries, house salad, choice of sauce</i>	(gfa +\$3) 28
MAYURA STATION WAGYU BEEF SCHNITZEL <i>fries, house salad, choice of sauce</i>	28
200G GRASS FED BEEF BURGER	
<i>Mt Pleasant bacon, American cheese, lettuce, onion jam, Zuni style pickles, Barker sauce, seeded bun, fries</i>	(gfa) 27
ROASTED CAULIFLOWER <i>macadamia cream, Verjuice pickled golden raisins, capers, fresh dates, mint</i>	(vg/gf) 29
TERIYAKI EGGPLANT <i>sesame cream, soy braised mushrooms, Asian greens, Salt Gang chilli crisp</i>	(vg) 29
TOFU LARB <i>Sichuan Mala seasoning, fried vermicelli, lettuce, radish, spring onion, chilli, peanuts, fresh herbs</i>	(vg/gf) 27
HOUSE SMOKED NOMAD FARMS CHICKEN BREAST <i>corn cream, BBQ corn, green bean, radish + walnut salad, Boston Bay nduja marmalade</i>	(gf) 35
350G FREE RANGE GUMSHIRE PORK CUTLET <i>umami BBQ glaze, Chinese pork sausage + prawn fried rice, hot + sour apple salad</i>	35
SLOW BRAISED MT PLEASANT LAMB SHOULDER <i>honey glaze, burnt leek, marinated cucumber, smoked almonds, labneh</i>	(gf) 38
300G GRASS FED BEEF SIRLOIN <i>fries, baby cos, green goddess + fried shallot salad, Cafe de Barker butter, beef jus</i>	(gf) 40

S I D E S

FRIES <i>Barker sauce</i>	(vga) 12
NGERINGA COS <i>anchovy mayo, Parmigiano Reggiano, pangrattato</i>	12
ALE BATTERED ONION RINGS <i>sour cream, tomato kasundi, Togarashi salt</i>	(v/vga) 14
CORN RIBS <i>Jerk spiced butter, lime + coriander mayo</i>	(vg/gf) 14

E X T R A S

SAUCES	
<i>tomato, BBQ, Barker, aioli, tartare</i>	(for additional sauce) +1
<i>gravy, Swiss mushroom, Dianne, green peppercorn</i>	(gf) (for additional sauce) +3
TOPPINGS	
<i>parmigiana - Napoli sauce, Mt Pleasant ham, cheese</i>	+4
<i>Aussie - caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese</i>	+4
MASH	+3

(v) - Vegetarian (vg) - Vegan

(vga) - Vegan option available

(gf) - Gluten Free (gfa) - Gluten Free option available

Please speak with one of our friendly staff if you have specific dietary needs.

*Menu items & prices subject to change without notice.

KITCHEN HOURS

LUNCH Monday – Sunday 11:30am – 2pm

DINNER Sunday – Thursday 5:30pm – 8:30pm

Friday – Saturday 5:30pm – 9:00pm

PUBLIC HOLIDAYS* 15% surcharge

on meals and beverages applies.

ALL DAY DINING

(BAR ONLY) Friday, Saturday, Sunday and Public Holidays 11:30am – late

ALL MEALS AVAILABLE AS TAKEAWAY

Meals include free piece of garlic bread.