



THE BARKER BAR MENU

SNACKS

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| Garlic Piccadilly Turkish bread, balsamic glaze, olive oil (v) | 8 | Green pea, asparagus + goat's cheese arancini, green goddess aioli (v) (5) | 13 |
| Chips, tomato ketchup, aioli (gf/v) | 8 | Sourdough bruschetta, smashed avocado, heirloom tomatoes, feta, dukkah (v) | 14 |
| Wedges, sour cream, sweet chilli (v) | 10 | Corned beef, leek + cabbage croquettes, mustard mayo (4) | 15 |
| Dips + pita, spiced carrot hommus, cheesy beetroot, poppy seed skordalia (v) | 15 | Falafel sliders, spiced carrot hommus, mint yoghurt, sumac onions (v) | 16 |

MAINS

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| Smoked Vienna hotdog, red cabbage slaw, cheddar cheese, jalapenos, chipotle mayo, onion rings | 16 |
| Cuban sandwich, mojo pork, leg ham, Swiss cheese, pickles, Dijonaise, sweet potato fries | 17 |
| Ale battered fish + chips, salad, tartare, lemon (gf grilled on request) | 18 |
| Salt + pepper squid, chips, salad, lime aioli, lemon (gf on request) | 18 |
| 200g Coorong Angus burger, bacon, American cheese, onion, pickles, ketchup, mustard, chips (gf 'burger bowl' on request) | 19 |
| Chicken breast or beef schnitzel, chips, salad or vegetables, choice of sauce | 20 |
| Sticky pork ribs, apple slaw, spicy BBQ glaze, chips (gf) | 24 |
| Crumbed lamb cutlets, mash, minted peas, onion gravy | 25 |
| Chargrilled 300g rump steak, chips, salad or vegetables, choice of sauce | 28 |
| Chef's Specials—please see today's menu | POA |

SAUCES

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| Red wine gravy, Dianne, Swiss mushroom, green peppercorn, creamy garlic (additional sauce \$2 extra) | |
| Parmigiana tomato sugo, Skara leg ham, cheese | 3 |
| Aussie smoky BBQ, caramelized onion, bacon, cheese | 3 |
| Surf n' Turf seared prawns, creamy garlic sauce, parsley | 7 |

EVERY WEEK @ THE BARKER

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|---------------------------------------|--------|
| Monday - Pie day | \$16.9 |
| Tuesday - Schnitzel day | \$13.9 |
| Wednesday - 'Bump-Day Burgers' | \$15.9 |
| Thursday - Steak day | \$18.9 |

TASTING PLATE

18pp | minimum 2 people

Salt + pepper squid, aioli

Green pea, asparagus + goat's cheese arancini, green goddess aioli

Falafel sliders

Corned beef, leek + cabbage croquettes, mustard mayo

Duck spring rolls, plum sauce

Chargrilled *Skara* chorizo

Warm local olives

South Australian Oysters (gf)

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| Natural oysters, finger lime, pickled ginger | 16/30 |
| Kilpatrick oysters, smoked bacon, Worcestershire-BBQ sauce | 19/34 |

KIDS (12 years + under)

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| Chicken breast nuggets, chips, garden salad, tomato sauce | 9 |
| Bangers + mash, grilled local sausages, mash potato, gravy | 9 |
| Traditional beef lasagne, tasty cheese, garden salad | 9 |
| Cheese burger sliders, beef patties, American cheese, ketchup, chips | 9 |
| Crumbed Australian calamari, chips, garden salad, tartare | 9 |

DESSERTS

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| Dark chocolate brownie peanut butter ice cream, salted peanut caramel, pretzel crunch | 12 | Sticky date pudding banana ice cream, caramelised walnuts, boozy butterscotch | 12 |
| Passionfruit pannacotta sparkling mango jelly, coconut tapioca, mango sorbet (gf) | 12 | Affagato vanilla bean ice cream, espresso + optional nip of liqueur (gf) Baileys, Kahlua or Frangelico | 6/12 |
| Lemon tart Hindmarsh Valley Jersey cream, variations of raspberries | 12 | Vanilla ice-cream nuts or sprinkles, chocolate wafer, choice of topping chocolate, strawberry or caramel | 6 |

(gf) = Gluten Free. (v) = Vegetarian

Menu available 12-2pm + 5.30-8.30pm weekdays (9pm weekends) and all day Friday, Saturday + Sunday.

15% surcharge applies on public holidays