

BARMENU



S N A C K S

GARLIC FOCCACIA BREAD (v)
local olive oil, sticky balsamic 8

CHEESE FOCCACIA BREAD (v)
cheese, jalapeno + spring onion 10

CHIPS (v)
tomato ketchup, aioli 4.5 | 8

WEDGES (v)
sour cream, sweet chilli 10

CAJUN SPICED ONION RINGS (v)
hot sauce mayo 10

SPLIT PEA HOMMUS (vg)
raw + pickled vegetables, fresh herbs, charred
sourdough (gf bread on request) 15

DIPS + GRILLED PITA (gf bread on request) (v)
carrot + coriander, cheesy beetroot,
roquette pesto, marinated olives 15
extra pita + \$3

ROASTED MUSHROOM BRUSCHETTA
(gf bread on request) (v)
roquette, pickled red onion, Persian fetta 15

CARAMELISED PUMPKIN ARANCINI (v)
honey whipped goats chevre, fried sage 15

SPICY FRIED JERK CHICKEN WINGS
hot sauce mayo, pineapple relish 16

BEEF BRISKET SLIDERS (3)
taleggio sauce, pipparas peppers, charred
tomato relish 17

MONDAY PIE DAY \$16.90
TUESDAY SCHNITZEL DAY \$14.90
WEDNESDAY BUMP DAY BURGERS \$15.90
THURSDAY STEAK DAY (BAR ONLY) \$18.90
(NOT AVAILABLE IN DECEMBER)

O Y S T E R S

(South Australian) (gf)

NATURAL OYSTERS
finger lime, native pepperberry 18 | 35

KILPATRICK OYSTERS
house sauce, crispy bacon 20 | 38

T A S T I N G P L A T E

(MINIMUM 2 PEOPLE) 18PP

SALT + PEPPER AUSTRALIAN SQUID aioli

ROASTED PUMPKIN ARANCINI (v)
honey whipped goats chevre, fried sage

SPICY FRIED JERK CHICKEN WINGS
hot sauce mayo, pineapple relish

BEEF BRISKET SLIDERS
taleggio sauce, pipparas peppers,
charred tomato relish

SPLIT PEA HOMMUS + SOURDOUGH (vg)

LOCAL OLIVES

K I D S

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

M A I N S

LOCAL BANGERS

*cabbage, bacon + cheese mash, seeded
mustard, gravy 20*

EGGPLANT PARMY BURGER *(vegan option on request)*

*roquette, pickled onion, pesto mayo,
focaccia bun, chips 20*

ALE BATTERED FISH *(gf grilled on request)*

chips, house salad, lemon, tartare 21

SALT + PEPPER AUSTRALIAN SQUID *(gf on request)*

chips, house salad, lemon, aioli 21

CHICKEN BREAST SCHNITZEL

*chips, house salad or seasonal vegetables,
choice of sauce 21*

ANGUS BEEF SCHNITZEL

*chips, house salad or seasonal vegetables,
choice of sauce 21*

200G HOUSE MADE BEEF BURGER *(gf bun on request)*

*Skara pancetta, Jack cheddar, beer braised
onions, iceberg, tomato relish,
Barker sauce, chips 22*

SMOKED CHICKEN CAESAR

*cos lettuce, croutons, bacon, parmesan, soft egg,
white anchovies 24*

300G CHARGRILLED MSA ANGUS RUMP *(gf)*

*chips, house salad or seasonal vegetables,
choice of sauce 28*

(v) = Vegetarian, (vg) = Vegan, (gf) = Gluten free

MENU AVAILABLE

LUNCH 12PM - 2PM DINNER 5:30PM - 8:30PM WEEKDAYS

(9PM WEEKENDS) ALL DAY DINING FRI, SAT & SUN

* 15% surcharge applied to food on public holidays

*cakeage \$1 per person

S A U C E S

(additional sauce \$2 extra)

*gravy, Dianne, Swiss mushroom,
green peppercorn, creamy garlic*

PARMIGIANA

tomato sugo, Skara leg ham, cheese 3

AUSSIE

smokey BBQ, caramelized onion, bacon, cheese 3

SURF & TURF

seared prawns, creamy garlic sauce, parsley 7

D E S S E R T S

WARM RICOTTA DONUTS

cinnamon sugar, spiced dark chocolate sauce 12

STICKY TOFFEE PUDDING

*green apple sorbet, Medjool date compote,
salted butterscotch 12*

CREMA CATALANA

olive oil + fennel seed tortas 12

CARAMELISED PINEAPPLE *(vg/gf)*

*coconut gelato, kaffir lime, pineapple crisps,
black sesame 12*

AFFOGATO *(gf)*

vanilla bean ice-cream, espresso shot 6 | 12

optional shot of liqueur

*(Kahlua coffee liqueur, Baileys Irish Cream,
Frangelico hazelnut liqueur, Mozart chocolate,
dark chocolate or white chocolate liqueur)*

VANILLA ICE-CREAM

*nuts or sprinkles, chocolate wafer,
choice of topping, chocolate, strawberry
or caramel 6*