

the bistro.

KITCHEN HOURS

LUNCH

Monday-Sunday 11:30am-2pm

DINNER

Sunday-Thursday 5:30pm-8:30pm

Friday + Saturday 5:30pm-9pm

BOOKINGS HIGHLY RECOMMENDED

Public Holidays* 15% surcharge on meals and beverages applies.

(v) - VEGETARIAN | (vg) - VEGAN | (vga) - VEGAN AVAILABLE

(gf) - GLUTEN FREE | (gfa) - GLUTEN FREE AVAILABLE

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



BREADS

GARLIC TURKISH BREAD

balsamic reduction, olive oil (4pc) 8

SMALL WORLD BAKERY SOURDOUGH

chicken fat butter (4pc) 10

SNACKS

COFFIN BAY NATURAL OYSTERS (gf) (minimum order 3)

creme fraiche, salmon caviar 3.5 ea

COFFIN BAY KILPATRICK OYSTERS (minimum order 3)

Skara bacon, Kilpatrick sauce 4.2 ea

MORTADELLA SOLDIERS

fermented chilly Philly, house made focaccia, pistachio (2pc) 14

WHIPPED TARAMA

baby cucumbers, Aleppo pepper, house made focaccia (2pc) 14

SMOKED CHICKEN WINGS

black vinegar caramel, spring onion + ginger sauce 15

CHOPPED BRISKET TACOS

kohlrabi slaw, red mojo sauce, pickled onions, cheese (2pc) 15

CHICKPEA PANCAKE (v/gf)

braised Ngeringa greens, ricotta salata 15

CURRY FRIED CAULIFLOWER (vg/gf)

coconut relish, mint chutney, burnt lime 15

VEGETABLES

SALT BAKED CELERIAC (v)

aged cheddar + black garlic crème, sourdough crumbs, Ngeringa salad greens 24

MUSHROOM RAGU (v)

soft polenta, puffed grains, slow cooked egg, fried kale, parmesan 24

ROASTED BEETROOT, SWEET POTATO + LENTIL SALAD (vg/gf)

candied walnuts, fresh herbs, tahini + maple dressing 24

WOOD ROASTED EGGPLANT (vg)

freekeh, pomegranate + pistachio salad, hummus, salsa verde, pickled red onions, fried chickpeas 24

SEAFOOD

ALE BATTERED FISH (gfa - grilled)

fries, house salad, lemon, tartare 23

SALT + PEPPER AUSTRALIAN SQUID (gfa)

fries, house salad, lemon, aioli 25

CHARCOAL GRILLED MARKET FISH

+ sides (changes daily, see specials) POA

PORT LINCOLN MUSSELS

spicy nduja XO butter sauce, fresh herbs, lemon, house made focaccia 28

MEAT

HAHNDORF VENISON, RED WINE

+ MUSHROOM POT PIE

crushed swede, peas, lettuce + bacon, onion rings 25

200G GRASS FED BEEF BURGER

Skara bacon, cheddar, iceberg, beetroot, onion jam, Barker sauce, fries 24

SOUTHERN FRIED CHICKEN BURGER

American cheese, creamy slaw, jalapenos, pickled onions, red mojo sauce, fries 23

300G CHICKEN SCHNITZEL

fries, house salad, lemon, choice of sauce 24

300G PORTERHOUSE BEEF SCHNITZEL

fries, house salad, lemon, choice of sauce 25

ROASTED CLARE VALLEY CHICKEN BREAST (gf)

turnip cream, glazed carrots, Tuscan kale, verjuice sauce 32

FREE RANGE PORK BELLY (gf)

celeriac puree, charred cabbage, buttered mustard leeks, Granny Smith apple 34

ADELAIDE HILLS LAMB RUMP (gf)

Hasselback parsnips, pumpkin puree, caramelised onions, black garlic jus 35

300G GRASS FED ADELAIDE HILLS SIRLOIN (gf)

potato gratin, braised Ngeringa greens, bone marrow butter, beef jus 36

EXTRAS

SAUCES (gf)

gravy, Swiss mushroom, Dianne, green peppercorn +2 (for additional sauce)

TOPPINGS

parmigiana - Napoli sauce, Skara ham, cheese +3

Aussie - caramelised onion, Skara bacon, BBQ sauce, cheese +3

BOWL OF FRIES (v)

Barker sauce 9

SPICED WEDGES (v)

sweet chilli, sour cream 10

DESSERTS

SALTED CARAMEL PANNA COTTA (gf)

roasted fig, brown butter almonds 13

CHOCOLATE TORTE (gf)

dark rum soaked raisins, hazelnut praline, chocolate ice cream 13

APPLE, RHUBARB + CUSTARD CRUMBLE

ginger ice cream 13

SEASONAL SORBET BOWL (vg/gf)

please see specials for flavours 10

AFFOGATO (gf)

vanilla ice cream, espresso 7 | 13

optional shot of liqueur

Kahlua coffee liqueur, Baileys Irish Cream,

or Frangelico hazelnut liqueur

Online bookings now available!

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