

the bistro.

B R E A D S

GARLIC TURKISH BREAD <i>balsamic reduction, olive oil (4pc)</i>	8
SMALL WORLD BAKERY SOURDOUGH <i>house made butter (4pc)</i>	10

S M A L L P L A T E S

OYSTERS NATURAL <i>mignonette (min 3)</i>	(gf) 3.5 each
OYSTERS KILPATRICK <i>Mt Pleasant bacon, house kilpatrick sauce (min 3)</i>	(gf) 4.2 each
BURNT ONION + EGGPLANT DIP <i>raw Ngeringa veg, house made focaccia</i>	(vg) 15
LEEK + CHEDDAR CROQUETTES <i>fried garlic salsa verde</i>	(v) 15
STICKY CHICKEN WINGS <i>pistachio dukkah, spicy red sauce</i>	15
NDUJA ARANCINI <i>fermented chilli honey, ricotta salata</i>	15
CURED MEATS <i>Ngeringa pickles, wood roasted olives, house made focaccia</i>	20

L A R G E P L A T E S

DOUBLE BEEF BURGER <i>Mt Pleasant bacon, American cheese, onion, pickles, Barker sauce, fries</i>	(gfa) 24
FRIED CHICKEN BURGER <i>shredded iceberg, pickled onions, kimchi, chilli mayo, fries</i>	23
CHICKEN BREAST SCHNITZEL <i>fries, house salad, choice of sauce (exchange salad for veg \$3)</i>	24
BEEF PORTERHOUSE SCHNITZEL <i>fries, house salad, choice of sauce (exchange salad for veg \$3)</i>	25
ALE BATTERED FISH <i>fries, house salad, tartare, lemon (exchange salad for veg \$3)</i>	(gfa) 24
SALT + PEPPER AUSTRALIAN SQUID <i>fries, house salad, aioli, lemon (exchange salad for veg \$3)</i>	(gfa) 25
MISO ROASTED CAULIFLOWER <i>almond + black garlic cream, pickled grapes, savoury granola</i>	(vg) 25
WOOD GRILLED EGGPLANT <i>date + pistachio pilaf, green tahini sauce, pomegranate, herb salad</i>	(vg/gf) 25
HERB + PARMESAN CRUMBED PORK CHOP <i>celeriac + apple remoulade, anchovy butter, lemon</i>	28
HARISSA SPICED LAMB RUMP <i>smoked eggplant puree, heirloom carrots, chermoula sauce</i>	(gf) 34
12 HOUR BRAISED BEEF CHEEK <i>BOURGUIGNON</i> <i>creamed potatoes, green beans, fried garlic salsa verde</i>	(gf) 34
300G GRASS FED ADELAIDE HILLS SIRLOIN <i>white onion cream, grilled spring onions, pepper jus</i>	(gf) 36

S I D E S

FRIES <i>Barker sauce</i>	(v/gf) 9
WEDGES <i>sour cream, sweet chilli</i>	(v) 10
NGERINGA GREENS <i>fried garlic verde, ricotta salata</i>	(v/gf) 15
ROASTED SWEET POTATO <i>green tahini sauce, pomegranate, almonds</i>	(vg/gf) 15

E X T R A S

SAUCES <i>gravy, Swiss mushroom, Dianne, green peppercorn</i>	(gf) (for additional sauce) +2
---	--------------------------------

TOPPINGS

<i>parmigiana - Napoli sauce, Mt Pleasant ham, cheese</i>	+3
<i>Aussie - caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese</i>	+3

(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.



KITCHEN HOURS // LUNCH Monday – Sunday 11:30am – 2pm
DINNER Sunday – Thursday 5:30pm – 8:30pm Friday – Saturday 5:30pm – 9:00pm
ALL DAY DINING (Bar Only) Friday, Saturday, Sunday & Public Holidays 2pm – 5:30pm
PUBLIC HOLIDAYS* 15% surcharge on meals and beverages applies