

# 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 N A C K S

OYSTERS NATURAL <i>chilli, ginger + rice wine vinegar (min 3)</i> .....	(gf) 3.5 each
OYSTERS KILPATRICK <i>house sauce, Mt Pleasant smoked bacon (min 3)</i> .....	(gf) 4.2 each
DIRT(Y) INC WHITE PEA HUMMUS <i>pickled + raw Ngeringa veg, charred house focaccia, burnt lemon</i> .....	(vg) 15
CRISPY FRIED EGGPLANT <i>hazelnut romesco, ricotta salata</i> .....	(v) 15
TRUFFLED MUSHROOM ARANCINI <i>black garlic aioli, pecorino</i> .....	(v) 15
PT LINCOLN SARDINES ESCABECHE <i>house made focaccia, aioli, herb salad</i> .....	16
SOUTHERN FRIED CHICKEN WINGS <i>house made hot sauce, miso + buttermilk ranch</i> .....	16

## L A R G E P L A T E S

ADELAIDE HILLS GRASS FED DOUBLE BEEF BURGER <i>Mt Pleasant bacon, American cheese, lettuce, house pickles, Barker sauce, fries</i> .....	(gfa) 24
NASHVILLE HOT FREE RANGE CHICKEN BURGER <i>American cheese, lettuce, house pickles, 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 N.Z. HOKI <i>fries, house salad, tartare, lemon (exchange salad for veg \$3)</i> .....	(gfa, grilled) 24
SALT + PEPPER AUSTRALIAN SQUID <i>fries, house salad, aioli, lemon (exchange salad for veg \$3)</i> .....	(gfa) 25
WOOD ROASTED PUMPKIN <i>braised pearl barley, spicy green sauce, pepitas, pomegranate</i> .....	(vg) 25
ZA'ATAR ROASTED CAULIFLOWER <i>cashew cream, harissa honey, currant, caper + radicchio salad</i> .....	(v/gf) 25
NGERINGA GREENS, FOUR CHEESE + FILO PASTRY PIE <i>salad, fries, fermented chilli sauce, lemon</i> .....	(v) 25
ROASTED PORK CUTLET <i>celeriac puree, fried kalettes, macadamias, XO chilli butter</i> .....	(gf) 32
12 HOUR SLOW COOKED LAMB SHANK <i>Ngeringa carrots, soft polenta, raw Brussels, almond + parmesan salad</i> .....	(gf) 33
ORANGE + MANDARIN BRAISED DUCK LEG <i>dirty inc baby blue lentils, winter vegetables, crispy duck fat sourdough breadcrumbs</i> .....	(gfa) 34
300G GRASS FED ADELAIDE HILLS SIRLOIN <i>cauliflower puree, king oyster mushrooms, caramelised shallots, beef 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
CRISPY LOCAL KALETTES + BRUSSELS <i>cashew cream, chilli honey</i> .....	(v/gf) 15
SLOW ROASTED NGERINGA CARROTS <i>carrot top pesto, Parmesan</i> .....	(v/gf) 15

## E X T R A S

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

