

the bistro.

B R E A D S

GARLIC TURKISH BREAD <i>extra virgin oil, balsamic reduction (4pc)</i>	(gfa \$3 per piece) 9
SMALL WORLD BAKERY SOURDOUGH <i>Coriole olives, chicken fat butter (4pc)</i>	(vga) 12

S N A C K S

OYSTERS NATURAL <i>shallot mignonette (min 3)</i>	(gf) 4 each
OYSTERS KILPATRICK <i>Mt Pleasant bacon, house sauce (min 3)</i>	(gf) 4.2 each
BAKED FIG LEAF WRAPPED RICOTTA, <i>sweet + sour radicchio, house made focaccia</i>	(v) 16
HEIRLOOM TOMATO BRUSCHETTA <i>Buffalo mozzarella cream, basil, native peppercorn, Small World Bakery ciabatta</i>	(v/vga/gfa) 16
<i>(add Ortiz anchovy) +6</i>	
CABBAGE, LEEK + CHIVE DUMPLINGS <i>smoked soy, roasted chilli oil, black vinegar, sesame</i>	(vg) 16
RUEBEN SLIDERS <i>corned beef, kimchi, Swiss cheese, Brezel bakery pretzel buns, Russian dressing</i>	20
DIRT(Y) INC CHICKPEA HUMMUS <i>spiced lamb, almonds, Aleppo pepper, fresh herbs, Turkish bread</i>	20
MORTADELLA + PISTACHIO ARANCINI <i>Calabrian chilli honey, salted ricotta</i>	16

L A R G E P L A T E S

ALE BATTERED BLUE GRENADIER <i>fries, salad, tartare, lemon (exchange salad for veg \$3)</i>	(gfa, grilled) 24
SALT + PEPPER AUSTRALIAN SQUID <i>fries, salad, aioli, lemon (exchange salad for veg \$3)</i>	(gfa) 25
CHICKPEA PANCAKE <i>cashew cream, BBQ greens, fermented green garlic dressing, shredded nori</i>	(vg/gf) 25
ROASTED CAULIFLOWER SALAD <i>chickpeas, freekeh, fried bread, almonds, currants, fresh herbs, Persian fetta</i>	(v/vga/gfa) 25
POTATO + RICOTTA GNOCCHI <i>confit heirloom tomatoes, roasted tomato sugo, chilli honey, Section 28 La Saracca cheese</i>	(v) 27
CHICKEN BREAST SCHNITZEL <i>fries, salad, choice of sauce (exchange salad for veg \$3)</i>	(gfa +\$3) 25
ANGUS BEEF PORTERHOUSE SCHNITZEL <i>fries, salad, choice of sauce (exchange salad for veg \$3)</i>	26
ADELAIDE HILLS GRASS FED DOUBLE BEEF BURGER <i>Mt Pleasant bacon, cheddar, lettuce,</i>	
<i>tomato, beetroot, onion, Barker sauce, fries</i>	(gfa) 25
SPICY FRIED CHICKEN BURGER <i>Mt Pleasant bacon, cheddar, chopped slaw, pickles, ranch, fries</i>	25
FREE RANGE PORK TONKATSU <i>karashi mustard, kewpie, shaved cabbage salad</i>	30
POACHED CLARE VALLEY CHICKEN BREAST SALAD <i>green papaya, cucumber, bean sprouts, carrot,</i>	
<i>red onion, peanuts, fried shallots, roasted rice, hot + sour dressing</i>	(gf) 30
300G ADELAIDE HILLS LAMB RUMP <i>BBQ zucchini, roasted truss tomatoes, pistachio sauce, basil</i>	(gf) 36
300G ADELAIDE HILLS GRASS FED SIRLOIN <i>pancetta + thyme Hassleback potato, baby cos salad, black garlic butter</i>	(gf) 38

S I D E S

FRIES <i>Barker sauce</i>	(gf/vga) 9
WEDGES <i>sour cream, sweet chilli</i>	(v) 10
CRISPY ROAST POTATOES <i>pickled onion, parmesan cream, onion salt</i>	(v/gf) 12
BABY COS <i>avocado, chives, salad cream</i>	(v/gf) 12
CAPRESE SALAD <i>heirloom tomatoes, Buffalo mozzarella, basil, olive oil</i>	(v/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 11:00am – late
PUBLIC HOLIDAYS* 15% surcharge
on meals and beverages applies