



the barker.

B R E A D S

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| GARLIC TURKISH BREAD <i>local extra virgin olive oil, reduced balsamic (4pc)</i> | (gfa \$3 per piece) 9 |
| HOUSE MADE SOURDOUGH FOCACCIA <i>local olives, koji butter (4pc)</i> | (vga) 12 |

S N A C K + S H A R E

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| OYSTERS NATURAL <i>habanero hot sauce, bay leaf oil (min 3)</i> | (gf) 4 each |
| OYSTERS KILPATRICK <i>Mt Pleasant bacon, house sauce (min 3)</i> | (gf) 4.2 each |
| CACIO E PEPE ARANCINI <i>Calabrese chilli aioli (4pc)</i> | (v) 16 |
| BROWN BUTTER HUMMUS <i>raw + pickled Ngeringa veg, house made focaccia</i> | (v) 16 |
| CAULIFLOWER KAARAGE <i>cumquat kosho mayo, Togarashi</i> | (vg/gf) 16 |
| MUSHROOM DUMPLINGS <i>smoked soy, black vinegar, chilli, ginger + sesame sauce</i> | (vg) 16 |
| HOT + SPICY FRIED CHICKEN TENDERS <i>pickles, blue cheese ranch</i> | 18 |
| HAM HOCK, LEEK + CHEDDAR CROQUETTES <i>mustard pickle relish</i> | 16 |
| FRIED POTATO CAKES <i>whipped cods roe dip, radishes, chives</i> | 18 |

L A R G E P L A T E S

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| ALE BATTERED BLUE GRENADIER <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 |
| CHICKEN BREAST SCHNITZEL <i>herb + parmesan crumb, fries, house salad, choice of sauce (exchange salad for veg \$3)</i> | (gfa +\$3) 26 |
| MAYURA STATION WAGYU BEEF SCHNITZEL <i>fries, house salad, choice of sauce (exchange salad for veg \$3)</i> | 28 |
| ADELAIDE HILLS GRASS FED DOUBLE BEEF BURGER <i>Mt Pleasant bacon, American cheese, onion jam, lettuce, blue cheese mayo, fries</i> | (gfa) 25 |
| BBQ OYSTER MUSHROOM KEBAB <i>chickpea pancake, garlic toum, pickled onions, pinenuts, spicy green sauce</i> | (vg/gf) 26 |
| WHOLE BBQ EGGPLANT <i>almond puree, roasted grapes, almond dukkah, white soy glaze</i> | (vg) 26 |
| RICOTTA GNOCCHI <i>miso pumpkin puree, silverbeet, golden raisins, hazelnuts, Section 28 La Saracca cheese</i> | (v) 28 |
| DIRTY INC RED LENTIL DHAL <i>fragrant rice, green chilli + coconut sambal, roti, fried curry leaves</i> | (vg) 26 |
| CONFIT LEG + ROASTED CLARE VALLEY CHICKEN BREAST <i>Paris mash, cavolo nero, chicken jus, herb oil</i> | (gf) 33 |
| 350G FREE RANGE BERKSHIRE PORK CUTLET <i>celeriac cream, Ngeringa carrots, date + apple puree, Hills Cider jus</i> | (gf) 33 |
| 300G ADELAIDE HILLS LAMB RUMP <i>onion tahini cream, grilled peppers, pickled radishes, labneh</i> | (gf) 36 |
| 300G ADELAIDE HILLS GRASS FED SIRLOIN <i>hand cut chips, iceberg wedge salad, peppercorn sauce</i> | (gf) 39 |
| BBQ HAHNDORF VENISON ARROSTICINI <i>soft parmesan polenta, rainbow chard, black garlic sauce, horseradish salsa verde</i> | (gf) 35 |

S I D E S

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| FRIES <i>Barker sauce</i> | (gf/vga) 9 |
| WEDGES <i>sour cream, sweet chilli</i> | (v) 11 |
| NGERINGA CARROTS <i>labneh, Ras el Hanout, honey</i> | (v/gf) 14 |
| ICEBERG WEDGE SALAD <i>crispy bacon, blue cheese, pickled onions, chives</i> | (gf) 14 |
| SMASHED FRIED POTATOES <i>chicken jus, brown butter, Section 28 La Saracca cheese</i> | (gf) 14 |

E X T R A S

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|-------------------------------------------------------------------------------|--------------------------------|
| 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 option available

(gf) - Gluten Free (gfa) - Gluten Free option 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

PUBLIC HOLIDAYS* 15% surcharge

on meals and beverages applies.

ALL DAY DINING

(BAR ONLY) Friday, Saturday, Sunday
and Public Holidays 11:00am – late