

the barker.

B R E A D S

GARLIC TURKISH BREAD <i>local extra virgin olive oil, reduced balsamic (4pc)</i>	(gfa \$3 per piece) 9
HOUSE MADE WHOLE WHEAT SOURDOUGH <i>local olives, house made butter (4pc)</i>	(vga) 10

S N A C K + S H A R E

OYSTERS NATURAL <i>fermented tomato + Habanero vinaigrette (min 3)</i>	(gf) 3.8 each
OYSTERS KILPATRICK <i>Mt Pleasant bacon, house sauce (min 3)</i>	(gf) 4 each
CHICKPEA PANISSE <i>truffled French onion dip</i>	(vg/gf) 15
MISO EGGPLANT KAARAGE <i>spring onion, chilli, sesame, ponzu</i>	(vg) 16
SOUTHERN FRIED POPCORN TOFU <i>pickles, Mississippi comeback sauce</i>	(vg) 16
BETROOT BABA GHANOUSH <i>harissa, crudites, charred Turkish bread</i>	(vg) 16
CAULIFLOWER CHEESE CROQUETTES <i>hazelnut romesco</i>	(v) 16
HOUSE SMOKED PORT LINCOLN MUSSELS <i>pickled shallots, sauce Gribiche</i>	(gf) 17
SLOW COOKED BEEF, NDUJA, PEA + PECORINO ARANCINI <i>Calabrese chilli mayo</i>	17
PORK + PRAWN DUMPLINGS <i>crisp chilli oil, black vinegar, white soy</i>	18

L A R G E P L A T E S

ALE BATTERED BLUE GRENADIER <i>fries, house salad, tartare, lemon (exchange salad for veg \$3)</i>	(gfa, grilled) 25
SALT + PEPPER AUSTRALIAN SQUID <i>fries, house salad, aioli, lemon (exchange salad for veg \$3)</i>	(gfa) 26
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, lettuce, Zuni pickles, Barker sauce, fries</i>	(gfa) 26
EGGPLANT PARMIGIANA BURGER <i>San Marzano tomato sauce, Buffalo mozzarella, Grana Padano, Calabrese chilli mayo, pesto, roquette, fries</i>	(v) 24
PERI PERI GRILLED CABBAGE <i>macadamia cream, sweet + sour radicchio, currants, chickpeas, burnt lemon</i>	(vg/gf) 26
MEXICAN SPICED ROAST CAULIFLOWER <i>red mole sauce, pickled onions, peanuts, spicy green salsa, lime</i>	(vg) 26
POTATO GNOCCHI <i>local Brussels, mint, whipped ricotta, almonds, brown butter, chilli honey, Section 28 La Saracca cheese</i>	(v) 28
MUSHROOM, CHESTNUT + GOATS CHEESE PITHIVIER <i>spelt puff pastry, celeriac cream, BBQ king oyster mushroom, crispy kalettes, mushroom ketchup</i>	(v) 28
FREE RANGE GUMSHIRE PORK BELLY <i>soft cheesy polenta, braised fennel, spiced prunes, caramelised apple vinaigrette</i>	(gf) 34
ROASTED FREE RANGE CLARE VALLEY CHICKEN BREAST <i>confit leg, Ngeringa carrot, garlicky kale, bread sauce, chicken jus</i>	33
12 HOUR SLOW COOKED ADELAIDE HILLS LAMB SHANK <i>creamy white beans, spicy cavolo nero, Marsala sauce, salsa verde</i>	(gf) 32
300G ADELAIDE HILLS GRASS FED SIRLOIN <i>pan fried kipflers, baby cos + shallot salad, bone marrow butter, beef jus</i>	(gf) 40

S I D E S

FRIES <i>Barker sauce</i>	(gf/vga) 9
WEDGES <i>Old Bay spice, sour cream, sweet chilli</i>	(v) 11
CRISPY FRIED BRUSSELS <i>macadamia cream, chilli honey</i>	(vg/gf) 14
BABY COS SALAD <i>anchovy dressing, Section 28 La Saracca, pangrattato</i>	14
SOFT CHEESY POLENTA <i>garlicky kale, chicken jus, salsa verde</i>	(gf) 14

E X T R A S

SAUCES <i>gravy, Swiss mushroom, Dianne, green peppercorn</i>	(gf) (for additional sauce) +2
TOPPINGS	
<i>parmigiana</i> - Napoli sauce, Mt Pleasant ham, cheese.....	+3
<i>Aussie</i> - caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese.....	+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