

## KITCHEN HOURS

Lunch: Mon - Sun 11:30am - 2pm  
Dinner: Sun - Thurs 5:30pm - 8:30pm  
Dinner: Fri - Sat 5:30pm - 9:00pm  
All Day Dining (Bar only): Fri, Sat & Sun

# the barker

BISTRO + BAR MENU

## CONTACT

Phone 8391 1003  
Tag us @thebarkerhotel  
Find out what's on:  
thebarkerhotel.com.au

## BREADS

**HOUSE MADE GARLIC FOCACCIA (vga)**  
local extra virgin olive oil, reduced balsamic  
(4pc) 10

**GLUTEN FREE GARLIC BREAD (gf/vga)**  
local extra virgin olive oil, reduced balsamic  
(4pc) 12

**LOCAL SOURDOUGH (vga)**  
whipped brown butter  
(4pc) 10

## SNACK + SHARE

**EYRE PENINSULA OYSTERS**  
Natural (gf)  
house made fermented habanero  
+ citrus hot sauce (min 3) 4.5 each  
Kilpatrick (gf)  
house sauce, Mt Pleasant butcher bacon  
(min 3) 5.5 each

**HUMMUS (v/vga/gfa)**  
pickled currants, sumac onions, roasted  
chickpeas, smoked almonds, curry leaf brown  
butter, sourdough focaccia 20

**BURRATA (v/gfa)**  
pickled Spring vegetables, macadamia romesco,  
sourdough focaccia 25

**MARINATED CHERRY TOMATOES (v/vga/gfa)**  
bay leaf oil, pinenut aioli, sourdough focaccia 20

**CHICKPEA PANCAKE (v/vga/gf)**  
artichokes, salsa Verde, aged goats cheese 20

**CAULIFLOWER + SECTION 28**  
**MONTE ROSSO CROQUETTES (v)**  
red pepper marmalade 20

**CACIO E PEPE ARANCINI (v)**  
Calabrian chilli aioli, Pecorino Pepato 18

**FRIED CHICKEN TENDERS**  
miso honey butter, Carolina gold BBQ sauce,  
pickles 22

**SALUMI PLATE**  
freshly sliced cured meats, pickled Spring  
vegetables, marinated olives, gnocchi fritto 25

## SIDES

**FRIES (gf/v/vga)**  
Barker sauce 12

**NGERINGA MIXED LEAF SALAD (vg/gf)**  
radish, apple, hazelnuts, house vinaigrette 15

**BUTTERMILK FRIED ONION RINGS (v)**  
Tajin seasoning, chipotle mayo 16

**FRIED CORN RIBS (vg)**  
chilli crisp mayo, furikake 16

## CLASSICS

**CAESAR (Nomad Farms chicken +8)**  
baby cos, Mt Pleasant butcher bacon, sourdough croutons,  
Grana Padano, white anchovies, slow cooked pasture fed egg 25

**ALE BATTERED BLUE GRENADIER (gfa grilled)**  
fries, garden salad, tartare, lemon 28

**SALT + PEPPER AUSTRALIAN SQUID (gfa)**  
fries, garden salad, aioli, lemon 29

**CHICKEN BREAST SCHNITZEL (gfa +\$3)**  
herb + parmesan crumb, fries, garden salad choice of sauce 29

**MAYURA STATION WAGYU BEEF SCHNITZEL**  
fries, garden salad, choice of sauce 29

**200G MAYURA STATION WAGYU BURGER (gfa +\$3)**  
Mt Pleasant butcher bacon, American cheese, onion jam, iceberg,  
Zuni pickles, Barker sauce, fries, seeded bun 29

## MAINS

**RAS EL HANOUT SPICED ROAST CAULIFLOWER (vg/gf)**  
almond tarator, puffed buckwheat, sumac onions, dates, fresh herbs, smoked almonds,  
tahini dressing 30

**ROASTED SUGARLOAF CABBAGE (vg/gf)**  
hummus, rose harissa, pickled chillies, sunflower seeds, pinenuts, pomegranate,  
grilled lemon 30

**CRUMBED WHOLE SMOKED EGGPLANT PARMIGIANA (v)**  
San Marzano Napoli sauce, whipped ricotta, basil pesto + Parmesan, rosemary  
+ garlic fried potatoes, Ngeringa mixed leaf salad 30

**CHARGRILLED NOMAD FARMS CHICKEN BREAST**  
Spring vegetables, dirty inc baby blue lentils, lemon + dashi vinaigrette 38

**FREE RANGE BAROSSA GUMSHIRE PORK BELLY (gf)**  
celeriac puree, fennel, apple, hazelnut + radicchio salad, pickled currants, vino cotto 38

**SLOW COOKED SPICED MT PLEASANT LAMB SHOULDER (gf)**  
scorched Asian greens, smashed cucumber salad, whipped sesame cream, chilli oil 40

**300G GRASS FED BEEF SIRLOIN (gf)**  
fried Dutch cream potato pave, baby cos, radish, mustard cream + fried shallot salad,  
Gentleman's relish butter, beef jus 44

## EXTRAS

**SAUCES (for additional sauce +1)**  
tomato, BBQ, Barker, aioli, tartare  
(gf) (for additional sauce +3)  
gravy, Swiss mushroom, Dianne,  
green peppercorn

**TOPPINGS**  
parmigiana Napoli sauce, Mt Pleasant ham, cheese +4  
Aussie caramelised onion, Mt Pleasant bacon, BBQ  
sauce, cheese +4  
**MASH (gf) +3**

(v) Vegetarian (vg) Vegan (vga) Vegan option available (gf) Gluten Free (gfa) Gluten Free available  
Not all ingredients are listed. Please speak to staff if you have specific dietary needs. We cannot guarantee  
meals without traces of allergy items. Menu items & prices subject to change without notice.

A 15% surcharge on meals and beverages will apply on public holidays.