

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

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

SUNDRIED TOMATO, BASIL
+ MOZZARELLA ARANCINI (v)
 whipped ricotta, pesto 20

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

GLAZED NOMAD FARMS CHICKEN BREAST
 macadamia cream, Spring vegetables, dirty inc baby blue lentils, lemon + dashi vinaigrette 38

CRISPY FREE RANGE BAROSSA GUMSHIRE PORK BELLY (gf)
 black pepper + fish sauce caramel, stone fruit, cherry tomato, peanut,
 snake bean + herb salad 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.