

PLANT BASED DISHES

PLANT BASED SCHNITZEL (ve)	23
Wheat Based No-Chicken Schnitzel, with Crispy Fries, Seasonal Salad & Plant Based Garlic Aioli	
MAKE IT A PARMI (v/vea)	3
House Napoletana Sauce & Cheese (Vegan Cheese Available extra 2)	
NO BEEF BURGER (ve)	25
Soy & Vegetable Pattie, Vegan Cheese, Tomato, Lettuce, BBQ Relish & Plant Based Aioli, Potato Bun & Chips	
GREEN JACKFRUIT ROGAN JOSH (ve/gfa)	26
Mild Aromatic Curry, with Jasmine Rice, Fresh Coriander, Toasted Almonds & Crisp Papadums	
KOREAN BBQ KEBABS (ve, gfa)	25
Crispy Salt 'n' Pepper Dusted Kebabs in Korean Spicy BBQ Sauce, Soba Noodle Salad with Wom Bok, Red Cabbage, Carrot & Capsicum, Fragrant Herbs, Crispy Shallots & Aioli	
GNOCCHI NAPOLETANA (v/vea)	26
House Napoletana Sauce, Spanish Onion, Marinated Penfold Olives & Baby Spinach, Shaved Grada Padano	

OUR HOUSE DESSERTS

STICKY DATE PUDDING	15
Served Warm, with Butterscotch Sauce & Vanilla Ice Cream	
AFFOGATO BROWNIE (gf)	15
Warm Chocolate Brownie, Espresso & Vanilla Ice Cream	
RASPBERRY & ALMOND TART (gf/vea)	15
Warmed, with Berry Compote & Vanilla Ice Cream	
BIG KIDS SUNDAE (gfa)	15
Choice of Sauce, Nuts & Wafers	

SELECTION OF CAKES, TARTS & SLICES (gfa/vea)
Served with Chantilly Cream & Strawberry.
<i>See cake fridge for available items & prices.</i>

DRINKS MENU

SOFT DRINKS	S	P	COFFEE	S	L
Coke, Coke No Sugar, Sprite, Lift, Dry Ginger, Tonic, Soda	4.2	5.2	Flat White, Café Latte, Mocha, Cappuccino, Long Black, Chai Latte, Hot Chocolate	5	5.5
Lemon, Lime & Bitters	4.6	5.6	Espresso		4
Coke, Coke No Sugar, Diet Coke, Fanta (330ml) Cascade Ginger Beer (330ml)		6	Iced Coffee, Chocolate, Mocha <i>(with Cream & Ice-Cream)</i>		8
JUICE			Iced Latte, Iced Long Black	5.5	
Nippy's Orange, Pineapple, Apple, Cranberry Juice	4.2	5	Milkshake	5	7
Nippy's Tomato Juice (250ml)		5.5	Affogato <i>(Add liqueur, ask our friendly staff for options)</i>	8	
WATER	BTL		TEA	C	M P
Mount Franklin Sparkling (330ml) Mount Franklin Sparkling (750ml)	5.5 9		English Breakfast, Earl Grey, Green, Peppermint, Chamomile	4.5	5 7

DRINKS MENU CONT.

SPARKLING WINE	150ML	200ML	BTL
Hardys Brut Reserve (House) <i>Blend of Regions</i>	7.5		32
Sidewood Estate Sparkling NV <i>Adelaide Hills</i>	9		40
Bleasdale Sparkling Shiraz <i>Langhorne Creek</i>		12.5	45
Bleasdale Blanc De Blanc <i>Adelaide Hills</i>		12.5	
Petaluma Croser NV <i>Adelaide Hills</i>			50
WHITE	150ML	250ML	BTL
Hardys Sauvignon Blanc (House) <i>Blend of Regions</i>	7.5	12	32
Hardys Moscato <i>Blend of Regions</i>	7.5	12	32
Sidewood Estate Sauvignon <i>Blanc Adelaide Hills</i>	9	14	40
First Drop Endless Summer Pinot Grigio <i>Adelaide Hills</i>	9	14	40
Bleasdale Pinot Gris <i>Adelaide Hills</i>	9	14	40
Tim Gramp Watervale Riesling <i>Clare Valley</i>	8.5	13	36
Lobethal Road Chardonnay <i>Adelaide Hills</i>	9.5	15	42
Hills Collide Bright White Blend <i>Adelaide Hills</i>			45
Sidewood Mappinga Fume Blanc			60
ROSÉ			
Grant Burge Benchmark (Sweet) <i>Adelaide Hills</i>	8.5	13	36
Lobethal Road Pinot Noir (Dry) <i>Adelaide Hills</i>	9	14	40
Golden Child Beach Bum <i>Adelaide Hills</i>			45
RED			
Hardys Shiraz (House) <i>Blend of Regions</i>	7.5	12	32
Nepenthe Pinot Noir <i>Adelaide Hills</i>	9.5	15	42
La Bise Sangiovese <i>Adelaide Hills</i>	8.5	14	36
Bleasdale Wild Fig SGM <i>Langhorne Creek</i>	9	14	38
First Drop Mothers Milk Shiraz <i>Barossa Valley</i>	10	16	43
Sidewood Estate Shiraz <i>Adelaide Hills</i>	10	16	45
Bleasdale Mulberry Tree Cabernet <i>Langhorne Creek</i>	10	16	45
Lake Breeze Bernoota Cab / Shiraz <i>Langhorne Creek</i>	9.5	15	42
Mitolo Angela Shiraz <i>McLaren Vale</i>			60
Thistledown She's Electric Grenache <i>McLaren Vale</i>			70
Willows The Bonesetter Shiraz <i>Barossa Valley</i>			90

TAP BEER & CIDER	S	P	LIGHT/MID	BTL
Oak & Iron Draught	6.5	8.5	STRENGTH BEER	
Coopers Pale Ale	6.5	9	Coopers Mild Ale	7.5
Coopers Pacific Ale	6.5	9	Hahn Super Dry 3.5	8
Cooper Sparkling Ale	6.5	9	Hahn Premium Light	7.5
Coopers Stout	7	9.5	James Squire Zero	8
Coopers Light	6	7.5	CIDER/RTDS	
Hahn Super Dry	7	9.5	Hills Cider Co. Pear	10
West End Draught	7	9.5	Prancing Pony Cloudy Apple	10
Hills Apple Cider	6.5	9	Rekorderlig	
Beer of The Month	POA		Strawberry & Lime or Wild Berry	12
			Hills Cider Co. 0% Alcohol Apple	8
			James Squire Alcoholic Ginger Beer	10
FULL STRENGTH BEERS	BTL		COCKTAILS & MOCKTAILS	
Coopers XPA	9.5		AVAILABLE (See Cocktail Menu)	
Coopers Aus IPA	12			
Corona	10			
James Boags Premium	9.5		40% DISCOUNT ON ALL	
Great Northern	8.5		TAKEAWAY DRINKS	
Guinness	11			
Prancing Pony Hopwork Orange	9.5			
Prancing Pony Sunshine Ale	9.5			
Prancing Pony India Red Ale	13.5			

PLEASE ORDER AT
THE BAR AND QUOTE
YOUR TABLE NUMBER
THANK YOU



DINING Menu

LUNCH 7 DAYS
12 PM TO 2 PM

DINNER SUNDAY TO THURSDAY
5 PM TO 8 PM

DINNER FRIDAY TO SATURDAY
5 PM TO 8:30 PM

PIZZAS & LIGHT SNACKS
SATURDAY & SUNDAY
12 PM TO 8:30 PM

17 ADELAIDE ROAD, MT BARKER
AUCHENDARROCH.COM.AU

STARTERS AND SHARES

CRUSTY SOUR DOUGH (Per Slice) (v)	1
GARLIC BREAD (Per Slice) (v)	2
SOUR DOUGH BREAD BOARD (v)	14
Balsamic Dip, Warm Garlic Infused Penfold Olives, Wallis Dukkha	
CAJUN CORN RIBS (ve/gf)	10
With Plant Based Garlic Aioli	
ONION RINGS (v)	14
Garlic Aioli	
CONE OF CHIPS (gf/v)	12
Aioli & Tomato Sauce	
SEASONED POTATO WEDGES (v)	12
Sweet Chilli & Sour Cream	
SWEET POTATO FRIES (v/vea)	14
Rosemary Sea Salt, Garlic Aioli, Tomato Sauce	
STONE BAKED PIZZA BRUSCHETTA (vea/gfa)	14
Fresh Tomato, Red Onion, Basil, Shaved Parmesan, Extra Virgin Olive Oil & Balsamic Reduction	
CHEESY GARLIC PIZZA BREAD (v/gfa)	14
Confit Garlic, Mozzarella Cheese	
SALT ‘N’ PEPPER SQUID (gf)	16
Szechuan Pepper & Sea Salt, Lime Aioli	
MEZZE TASTING BOARD (Serves 4)	44
Selection of Cured Smallgoods, Local Cheese, Marinated Olives, Artichoke, Balsamic Mushrooms, Roasted Capsicum, Rocket & Shaved Parmesan Salad, Warm Garlic Pizza Bread	

SIDES

All gf/v/vea	
SEASONAL BUTTERED GREENS	8
MIXED VEGETABLES & GREENS	10
SIDE OF CHIPS	8
With Tomato Sauce	
SIDE SALAD	5

ASIAN SALAD PLATES

SELECT YOUR STYLE (All gf)	28
SEA SALT & SZECHUAN PEPPER DUSTED SQUID	
GINGER, LEMONGRASS & MANGO MARINATED TIGER PRAWNS	
HONEY, SOY & SWEET CHILLI BEEF	
SEA SALT & SZECHUAN PEPPER CHICKEN	
SOY & CHILLI MARINATED TOFU (ve)	
All served with Wom Bok, Red Cabbage, Capsicum & Carrot Salad, Fragrant Herbs, Crispy Shallots, Cucumber, Fresh Chilli & Asian Rice Wine Coriander Dressing	

OAK & IRON HEROES

250G CHICKEN BREAST or ANGUS BEEF SCHNITZEL	26
Choice of Gravy, Dianne, Mushroom or Pepper Sauce	
OR add your favourite topping	
PARMIGIANA Napoli & Cheese	3
HAWAIIAN Napoli, Barossa Ham, Pineapple & Cheese	5
KILPATRICK Bacon, Kilpatrick Sauce & Cheese	5
SURFER Prawns in Creamy Garlic Sauce	9
FISH & CHIPS (gfa)	1 PIECE 22 2 PIECES 27
Choice of Coopers Beer Battered, Crumbed or Grilled, Tartare Sauce & Lemon	
SALT ‘N’ PEPPER SQUID (gf)	28
Szechuan Pepper & Sea Salt Squid & Lime Aioli.	
STEAK & MUSHROOM PIE	26
Slow Braised in a Rich Sauce, Flaky Puff Pastry Top.	
250G CHICKEN KIEV	26
Crispy Crumbed Chicken Breast with Garlic Butter, White Wine Cream Sauce	
250G FLEURIEU GRASS FED PORTERHOUSE STEAK (gf)	30
Cooked to your liking, served with your Choice of Gravy.	
All of the above served with Steak House Chips, Choice of Salad or Vegetables.	
GARLIC PRAWNS (gf)	ENTRÉE 20 MAIN 28
Pan-Fried Tiger Prawns in Creamy White Wine Garlic Sauce, with Jasmine Rice	
ATLANTIC SALMON FILLET (gf)	30
With Sea Salt & Rosemary Chat Potatoes, Seasonal Greens & Hollandaise Sauce	
BANGERS & MASH (gf)	21
Thick Traditional Pork Sausages, Creamy Butter Mash, Seasonal Greens & Gravy	
GNOCCHI CARBONARA	26
Garlic, Bacon, Egg & Cream, with Cracked Black Pepper & Shaved Grada Padano	
YOUNG ONES AVAILABLE TO AGE 12 & UNDER ONLY	
CHICKEN NUGGETS	12
Chips and Tomato Sauce	
BATTERED FISH (gfa)	12
Chips, Tartare or Tomato Sauce	
PASTA NAPOLITANO	12
With Grated Cheese	
CHICKEN BREAST SCHNITZEL	12
Chips and Tomato Sauce	
PORK SAUSAGE (gf)	12
Mash & Gravy	
MARGHERITA PIZZA (9”)	12
Fresh Tomato, Mozzarella Cheese	
KIDS SCREAM, ICE CREAM! (gfa)	8
Double Scoop Vanilla Ice Cream with choice of Syrup, Sprinkles, Marshmallows & Wafer	

BURGER BAR

THE T BURGER	24
Coorong Angus Beef Patty, American Cheddar, Onion Rings, House Pickles, Mustard & Ketchup, Potato Bun & Chips	
THE CHICKEN BLT BURGER	24
Crispy Crumbed Chicken Breast, Smoked Bacon, Lettuce, Tomato & Garlic Aioli, Potato Bun & Chips	
HERO STEAK SANDWICH	26
Fillet Steak, Rasher Bacon, Egg, BBQ Relish, Beetroot Relish, Lettuce, Tomato & Aioli,	
ADD	
BEEF PATTIE	8
CRUMBED CHICKEN BREAST	8
BACON	4
FREE-RANGE EGG	3

TRADITIONAL PIZZAS

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GOURMET PIZZAS

MONARTO MUSHROOM (v)

Selection of Monarto Mushrooms, Alfredo Base, Sage

THREE LITTLE PIGS

Skara Smoked Ham, Barossa Valley Pancetta & Pork Chipolatas, Napolitana Sauce Base, Chives

FLAXEN CHICKEN

Free Range Chicken, Caramelised Red Onions, Mushrooms, Double Cream Brie, Alfredo Base

SPANISH SUPREME

Skara Smoked Ham & Croatian Pepperoni, Barossa Valley Spicy Chorizo, Red Onion, Capsicum, Anchovies, Napolitana Sauce Base, Touch of Chilli

BUTCHER’S BLOCK

South Australian Smallgoods of Pancetta, Pork Chipolatas, Smoked Ham, Croatian Salami, Smokey Home-made BBQ Sauce Base, Caramelised Onion

FRENCH TASSIE

South Australian Brie, Wood Smoked Salmon, Lilliput Capers, Red Onion, Napolitana Sauce Base, Rocket & Parmesan Oil

VEGETABLE SUPREME (vea)

Fresh Tomato, Caramelised Red Onion, Roasted Capsicum, Artichoke, Kalamata Olives, Monarto Mushrooms, Basil, Napolitana Sauce Base, Torn Buffalo Mozzarella

GLUTEN FREE BASE 9”

Available on Request on all Traditional and Gourmet Pizzas

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