



DINING

Menu

BREAKFAST

SAT & SUN: 8AM TO 10:30AM

LUNCH 7 DAYS

MON - SAT: 12PM TO 2PM • SUN: 12PM TO 3PM

DINNER 7 DAYS

SUN - THUR: 5PM TO 8PM • FRI - SAT: 5PM TO 8.30PM

PIZZAS & LIGHT SNACKS

**AVAILABLE ALL AFTERNOON SATURDAY,
SUNDAY & PUBLIC HOLIDAYS**

COFFEE & CAKE

EVERYDAY: 10AM TO 9.30PM

17 ADELAIDE ROAD, MT BARKER
AUCHENDARROCH.COM.AU

STARTERS AND SHARES

CRUSTY SOURDOUGH (Per Slice) (ve)	2
GARLIC BREAD (3 Pieces) (v)	9
CAJUN CORN RIBS (ve/gf) Plant Based Mayonnaise	10
CRISPY CAULIFLOWER BITES (ve) Plant Based Mayonnaise	12
HOUSE MADE SOURDOUGH BRUSCHETTA (vea) Tomato, Red Onion, Basil, Baby Bocconcini, Extra Virgin Olive Oil & Balsamic Reduction	14
CHEESY GARLIC PIZZA BREAD (v/gfa) Confit Garlic, Mozzarella Cheese	14
CONE OF CHIPS (gf/v) Aioli & Tomato Sauce	14
ONION RINGS (v) Garlic Aioli	15
SEASONED POTATO WEDGES (v) Sweet Chilli & Sour Cream	15
SWEET POTATO FRIES (v/vea) Rosemary Sea Salt, Garlic Aioli, Tomato Sauce	16
JALAPENO POPPERS Crumbed and filled with Risotto & Cheese, Chipotle Mayo Dip	16
SALT 'N' PEPPER SQUID (gf) Szechuan Pepper & Sea Salt, Asian Style Salad, Lime Aioli	18
MEZZE TASTING BOARD (Serves 4) Selection of Cured Smallgoods, Local Cheese, Artichoke, Marinated Olives, Balsamic Mushrooms, Roasted Capsicum, Rocket & Shaved Parmesan Salad, Warm Garlic Pizza Bread	48

ASIAN SALAD PLATES

29

All served with Wombok, Red Cabbage, Carrot, Coriander, Chilli, Cucumber, Bean Shoots, Mix Leaf Lettuce, Crispy Fried Noodles & Fried Shallot

SELECT YOUR PROTEIN:

- SEA SALT & SZECHUAN PEPPER DUSTED SQUID**
- GINGER, LEMONGRASS & MANGO MARINATED TIGER PRAWNS**
- CRISPY FRIED HOISIN PORK BELLY**
- HONEY, SOY & SWEET CHILLI BEEF**
- SEA SALT & SZECHUAN PEPPER CHICKEN**
- SOY & CHILLI MARINATED TOFU** (ve)

Please request when ordering if you require Gluten Free

SIDES

9

- SEASONAL BUTTERED GREENS** (gf/v/vea)
- MIXED VEGETABLES & GREENS** (gf/v/vea)
- SIDE OF CHIPS** (gf/v/vea)
Tomato Sauce
- SIDE SALAD** (gf/v/vea)

DAILY SPECIALS (POA)

PLEASE SEE BOARD

OAK & IRON HEROES

250G CHICKEN BREAST SCHNITZEL	28
Choice of Gravy, Dianne, Mushroom or Pepper Sauce	
250G ANGUS BEEF SCHNITZEL	29
Choice of Gravy, Dianne, Mushroom or Pepper Sauce	
OR add your favourite topping	
PARMIGIANA Napoli & Cheese	4
HAWAIIAN Napoli, Barossa Ham, Pineapple & Cheese	6
KILPATRICK Bacon, Kilpatrick Sauce & Cheese	6
SURFER Prawns in Creamy Garlic Sauce	9
FISH & CHIPS (gfa)	1 PIECE 24 2 PIECES 29
Choice of Coopers Beer Battered, Crumbed or Grilled, Tartare Sauce & Lemon	
SALT 'N' PEPPER SQUID (gf)	29
Szechuan Pepper & Sea Salt Squid & Lime Aioli	
250G GRASS FED PORTERHOUSE STEAK (gf)	36
Cooked to your liking, served with your Choice of Gravy, Dianne, Mushroom or Pepper Sauce	
OR add	
SURFER Prawns in Creamy Garlic Sauce	9

**ALL OF THE ABOVE SERVED WITH STEAK HOUSE CHIPS,
CHOICE OF SALAD OR SEASONAL GREENS**

BANGERS & MASH (gf)	25
Thick Traditional Pork Sausages, Creamy Butter Mash, Seasonal Greens & Gravy	
CLASSIC CAESAR SALAD (gfa)	26
Crisp Cos Lettuce, Smoked Bacon, Sourdough Croutons, Shaved Parmesan, House Caesar Dressing & Soft Poached Egg (Anchovies Optional)	
ADD CHICKEN 7	
GARLIC PRAWNS (gf)	ENTRÉE 25 MAIN 30
Pan-Fried Tiger Prawns in Creamy White Wine Garlic Sauce, with Basmati Rice	
ATLANTIC SALMON FILLET (gf)	34
Sea Salt & Rosemary Chat Potatoes, Seasonal Greens & Hollandaise Sauce	
PASTA OF THE DAY	
Please see Specials Board	

YOUNG ONES AVAILABLE TO AGE 14 & UNDER ONLY

CHICKEN NUGGETS	14
Chips, Salad and Tomato Sauce	
BATTERED FISH (gfa)	14
Chips, Salad, Tartare or Tomato Sauce	
PASTA NAPOLI	14
Grated Cheese	
CHICKEN BREAST SCHNITZEL	14
Chips, Salad and Tomato Sauce	
PORK SAUSAGE (gf)	14
Mash & Gravy	
MARGHERITA PIZZA (9")	14
Fresh Tomato, Mozzarella Cheese	
KIDS SCREAM, ICE CREAM! (gfa)	8
Double Scoop Vanilla Ice Cream with choice of Syrup, Sprinkles, Marshmallows & Wafer	

15% surcharge applies to all food & beverages on public holidays.
0.7% Merchant Fees on EFTPOS Transactions may apply. No fee for cash transactions.

DIETARY KEY (v) Vegetarian, (ve) Vegan, (vea) Vegan Option Available, (gf) Gluten Free, (gfa) Gluten Free Available.

Management cannot guarantee meals without traces of allergy items.

TRADITIONAL PIZZAS

9" 17 | 12" 23

MARGHERITA (vea)

Fresh Tomato, Basil, Torn Buffalo Mozzarella, Napoli Base

VEGETARIAN SICILIAN (v)

Fresh Tomato, Fire Roasted Capsicum, Spanish Onion, Confit Garlic, Mushroom, Green Olives, Napoli Base

TROPICAL

Double Smoked Ham & Golden Pineapple, Napoli Base

BBQ CHICKEN

Chicken, Mushroom, Red Onion & Smokey BBQ Sauce, Napoli Base

PEPPERONI

Skara Croatian Pepperoni, Roasted Bell Pepper Medley & Chilli Flakes, Napoli Base

GOURMET PIZZAS

9" 23 | 12" 29

MONARTO MUSHROOM (v)

Selection of Monarto Mushrooms, Alfredo Base, Sage

THREE LITTLE PIGS

Skara Smoked Ham, Barossa Valley Pancetta & Pork Chipolatas, Napoli 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, Napoli 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, Napoli Sauce Base, Rocket & Parmesan Oil

GLUTEN FREE BASE 9"

6

Available on Request on all Traditional and Gourmet Pizzas

HALF & HALF TOPPING

5

12" Bases Only, All Half & Half Pizzas made with Napoli Sauce

BURGER BAR

THE WALLIS CHEESEBURGER

26

Coorong Angus Beef Patty, American Cheddar, Onion Rings, House Pickles, Mustard, Tomato Sauce, Potato Bun & Chips

THE CHICKEN BLT BURGER

26

Crispy Crumbed Chicken Breast, Smoked Bacon, Lettuce, Tomato, Garlic Aioli, Potato Bun & Chips

HERO STEAK SANDWICH

30

Fillet Steak, Rasher Bacon, Egg, BBQ Relish, Beetroot Relish, Lettuce, Tomato, Aioli & Chips

ADD

BEEF PATTIE

8

BACON

5

CRUMBED CHICKEN FILLET

8

FREE-RANGE EGG

4

CALL 8391 6100
TO PLACE YOUR ORDER

TAKEAWAY AVAILABLE

5% SURCHARGE APPLIES

PLANT BASED DISHES

- PLANT BASED SCHNITZEL** (ve) **23**
Wheat Based No-Chicken Schnitzel, with Steak House Chips,
Seasonal Salad & Plant Based Mayonnaise
- MAKE IT A PARM** (v/vea) **3**
House Napoli Sauce & Cheese (Vegan Cheese Available extra \$2)
- VEGAN CHEESEBURGER** (ve) **26**
Vegan Plant Based Pattie, Cheese, Pickles, Onions, Beerenberg Tomato Sauce,
American Mustard, Potato Bun, Steak House Chips
- CHICKPEA & SWEET POTATO KORMA** (ve/gfa) **26**
Mild Aromatic Curry with Basmati Rice & Warm Garlic Naan
- TEX MEX VEGE PIZZA** (ve) **30**
12 Inch Stone Baked, Salsa Base, Vegan Cheese, Plant Based Mince,
Jalapenos, Fire Roast Capsicum, Spring Onions, Corn Chips, Chipotle Mayo

OUR HOUSE DESSERTS

15

- VANILLA BEAN CRÈME BRÛLÉE**
Served with Seasonal Berry Compote
- OUR HOUSE STICKY DATE PUDDING**
Warm Butterscotch Sauce & Vanilla Ice-Cream
- AFFOGATO BROWNIE** (gf)
Warm Chocolate Brownie, Espresso & Vanilla Ice Cream
- RASPBERRY & ALMOND TART** (gf/vea)
Warmed, with Berry Compote & Vanilla Ice Cream
- BIG KIDS SUNDAE** (gfa)
Choice of Sauce, Nuts & Wafers
- SELECTION OF CAKES, TARTS & SLICES** (gfa/vea)
Served with Chantilly Cream & Strawberry.
See cake fridge for available items & prices

COLD DRINKS

SOFT DRINKS

Coke, Coke No Sugar, Sprite, Lift, Tonic,
Dry Ginger, Soda, Lemon, Lime & Bitters,
Diet Coke, Fanta, Cascade Ginger Beer

NIPPY'S JUICE

Orange, Pineapple, Apple,
Cranberry, Tomato

ICED DRINKS

Iced Coffee, Chocolate, Mocha
(with Cream & Ice-Cream)

Iced Latte, Iced Long Black

MILKSHAKE

ACQUA FILETTE SPARKLING

STILL MINERAL WATER

HOT DRINKS

COFFEE

Flat White, Café Latte, Mocha,
Cappuccino, Long Black,
Chai Latte, Espresso

TEA

English Breakfast, Green, Peppermint,
Chamomile, Earl Grey

HOT CHOCOLATE

AFFOGATO (VEA)

(Add liqueur, ask our friendly staff for options)

MAGNOLIA TEA HOUSE

Available in a Cup or Pot
Mint Tea, Sleepy Tea, Honey Bush Burst Tea

WINE MENU



SPARKLING WINE

Hardys Brut Reserve (House), <i>Blend of Regions</i>	8	•	32
The Lane Vineyard 'Lois' Blanc de Blancs NV, <i>Adelaide Hills</i>	11	•	44
Sidewood NV, <i>Adelaide Hills</i>	•	•	46
Tempus 2 Blanc de Blanc, <i>Blend of Regions</i>	•	11	•
Aurelia Prosecco, SA	•	12.5	•
Hancock & Hancock Sparkling Shiraz Cuvée NV, <i>McLaren Vale</i>	•	12.5	•
Petaluma Croser NV, <i>Adelaide Hills</i>	•	•	62

WHITES

Hardys Sauvignon Blanc (House), <i>Blend of Regions</i>	8	12	32
Hardys Moscato, <i>Blend of Regions</i>	8	12	32
Flowers For Lucy Moscato, <i>Penola</i>	10.5	16	42
Wicks Pinot Gris, <i>Adelaide Hills</i>	10.5	16	42
First Drop Endless Summer Pinot Grigio, <i>Adelaide Hills</i>	10.5	16	42
Gemtree Fiano, <i>McLaren Vale</i>	11.5	17.5	46
Sidewood Estate Sauvignon Blanc, <i>Adelaide Hills</i>	11.5	17.5	46
The Lane Series Chardonnay, <i>Adelaide Hills</i>	12	18	48
Pikes Traditionale Riesling, <i>Clare Valley</i>	12.5	18.5	50

ROSÉ

Killibinbin Sweet Lips Rosé, <i>Langhorne Creek</i>	9	13.5	36
Lobethal Road Pinot Noir Rosé, <i>Adelaide Hills</i>	11	16.5	44

REDS

Hardys Shiraz (House), <i>Blend of Regions</i>	8	12	32
Lake Breeze "Bull Ant" Cabernet Merlot, <i>Langhorne Creek</i>	8.5	12.5	34
Elvarado Tempranillo/Grenache, <i>McLaren Vale</i>	9.5	14.5	39
Tash Sangiovese, <i>Adelaide Hills</i>	10.5	16	42
Bremerton Tamblyn Cabernet Shiraz, <i>Langhorne Creek</i>	10.5	16	42
Robert Oatley 'Signature Series' GSM, <i>McLaren Vale</i>	11	16.5	44
Wicks Estate Pinot Noir, <i>Adelaide Hills</i>	11.5	17.5	46
First Drop Mothers Milk Shiraz, <i>Barossa Valley</i>	11.5	17.5	46
Hentley Farm Villain & Vixen Shiraz, <i>Barossa Valley</i>	11.5	17.5	46
Willunga 100 Grenache, <i>McLaren Vale</i>	12	18	48

PREMIUM REDS

Sidewood 'Abel' Pinot Noir, <i>Adelaide Hills</i>			55
Bleasdale Generations Malbec 2022, <i>Langhorne Creek</i>			58
Majella Cabernet Sauvignon 2020, <i>Coonawarra</i>			62
Samuals Gorge Grenache 2022, <i>McLaren Vale</i>			66
Bremerton 'Old Adam' Shiraz 2019, <i>Langhorne Creek</i>			89
Hentley Farm The Beauty Shiraz 2021, <i>Barossa Valley</i>			98

**PLEASE ORDER AT THE BAR &
QUOTE YOUR TABLE NUMBER**
THANK YOU