

European food culture,  
South Australia's best local produce

## CHARCUTERIE

*Locally sourced small goods from award winning South Australian producers*

Sopressa salumi, capocollo, semi dried chorizo,  
House made pork terrine with smoked bacon, green peppercorn & pistachios,  
Coriole McLaren Vale olives, pickled vegetables, chargrilled fig & fennel sourdough

for one 20 / for two 32

# PINTXOS

7.50 each or Three for 20

House made empanada, potato & chorizo,  
chipotle mayonnaise

Spinach & parmesan cheese croquetas,  
smoked paprika aioli (v)

Saffron and mozzarella arancini, saffron mayonnaise (v)

Patatas bravas, spicy hot sauce (gf, v)

Grilled manchego cheese, port macerated fig, fig & fennel  
sourdough (v)

Bacalhau, salt cod fish cakes, aioli

Anchovy & black olive tapenade, Turkish bread

Chili, orange & bay leaf marinated, Coriole McLaren Vale  
olives, sourdough (v)

Confit duck leg, pickled muscatels, sourdough

Pork terrine, quince paste, baguette

Spanish meat balls, mojo rojo sauce

House roasted mixed nuts, seeds & spices (gf, v, hc)

# BARKETTA

(hc) = Healthy Choice (gf) = Gluten Free (v) = Vegetarian

## SMALL PLATES

Roast tomato, white bean, smoked paprika & chorizo soup  
Turkish bread

15

Grilled portobello mushrooms, haloumi, aged balsamic (v)

15

Boston Bay black mussels, saffron, white wine, garlic, cream,  
sourdough (gf available)

16

South Australian salt & pepper calamari, peri peri sauce,  
canelinni bean puree, parsley salad

18

Pork belly, orange, shaved fennel & pistachio salad,  
Cascabel chili, orange glaze

18

## LARGE PLATES

Linguini marinara, black mussels, Gulf prawns,  
S.A. squid, cherry tomato, garlic, white wine (hc)

30

Clare Valley chicken breast, corn, asparagus & semi dried  
tomato fricassee, adobo sauce (hc, gf)

30

Ricotta gnocchi, spicy Italian sausage, garlic, chilli,  
anchoy, oregano, Spanish onion, olive oil

32

Barketta paella, chicken, chorizo, Spencer Gulf prawns,  
Boston Bay mussels, saffron, green peas (gf)

33

Char grilled Scotch fillet, crushed potatoes, black olives,  
chorizo, sherry vinegar sauce

40

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## BREAD

Turkish bread, Coriole olive oil, house made dukkah (v) 5pp

## SIDES

Fries, saffron aioli, tomato sauce (v) 8

Grecian salad, olives, feta, tomato, capsicum, cucumber,  
red wine vinaigrette (gf, hc, v) 10

Gathered greens, heirloom tomatoes, hazelnuts,  
manchego, chardonnay vinaigrette (gf, hc, v) 10

Broccolini, extra virgin olive oil, toasted almonds (gf, hc) 10

## DESSERT

House made pistachio ice cream, biscotti 9

Chocolate, grappa soaked currant & pinenut torte,  
mascarpone 14

Caramel pot du crème, coconut crumble, sea salt 14

Tira misu, espresso, marsala, savoiardi biscuits,  
mascarpone cream 14

Affogato, espresso, vanilla bean icecream,  
Big Shed Golden Gay Time vodka 12

Selection of cheese, gorgonzola, brie & manchego,  
Adelaide Hills muscatels, prune & walnut rolada,  
crackers, roasted almonds, lavosh 30

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## EUROPEAN LIQUEURS

Italian Bitters, Adelaide Hills	10	Campari	7.5
Aperol	8	Amaro averna	8
Amaro Montenegro	8	Ouzo No.12	6.5
Amaro Lucano	8	Bottega limoncino	8

## COFFEE

Vittoria Coffee	
Espresso, Macchiato, Flat White, Latte, Cappuccino, Long Black	4
Extra Shot	.50
Tea by La Maison	
English Breakfast, Earl Grey, Chamomile, Green, Lemon & Ginger, Darjeeling	4
Hot Chocolate	5

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