



THE LORD LYNDOCH

STARTER	Marinated Olives gf df vg garlic, lemon, herbs	5
	Native Bush Dukkah vg cold pressed extra virgin olive oil, sticky balsamic & ciabatta	10
ENTREE	Sourdough Garlic Bread v	9
	Soup of the Day garlic bread	10
	Tempura Cauliflower v vgo tossed in a chili & garlic sauce w sesame seeds	10
	Buffalo Wings (3) gf celery, blue cheese dressing	12
	Pumpkin & Sage Arancini (3) v truffle mayonnaise & balsamic	14
	Crumbed Brie (4) v quince & red currant spiced jam	14
	Chickpea Meatball (3) df vgo neapolitan sauce, fresh basil, parmesan	14
	Pot Mussels gfo chilli, tomato, fresh herbs, white wine w charred ciabatta	18
	South Australian Oysters gf (subject to availability)	
	natural	20 ½ doz. 30 doz.
kilpatrick	22 ½ doz. 32 doz.	
CLASSICS	Pasta of the Day garlic bread	23
	Marinated Beef Stir Fry bokchoy, sugar snap peas, carrot, onion, capsicum, hokkien noodles, ginger & chilli herb soy sauce	23
	Chicken Schnitzel salad, chips, choice of sauce	24
	Chicken Parmigiana salad, chips, choice of sauce	25
	Thai Green Chicken Curry gf df seasonal greens, jasmine rice	25



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OUT OF THE
GARDEN

Mexican Salad vg gf	18
mixed leaves, kidney beans, cherry tomato, corn salsa, guacamole, corn chips w lime & chipotle mayo	
Warm Mushroom Salad vg	20
cherry tomato, green beans, baby potato, red onion, balsamic reduction	
Quinoa Salad vg gf	20
sugar snap peas, pumpkin, chickpeas, carrot, red onion, coriander, mint, fetta, almonds, tangy lemon & garlic dressing	
Caesar Salad	22
cos lettuce, parmesan, anchovies, poached egg, chargrilled pancetta, sourdough croutons, caesar dressing	

ALL SALADS: add chicken + 5 | add prawns + 10

OFF THE LAND

Chicken Breast gf	24
chargrilled, mash potato, broccolini, choice of sauce	
Slow Roasted Pulled Lamb	28
pearl couscous & tabouli, baby spinach, roasted red onion, charred lemon w tzatziki dressing	
King Henry Pork Chop df	32
5 spice marinated 400g pork chop w charred pineapple & chili salsa	
Duck Legs gf df	34
housemade orange chilli glaze, garlic roasted potato, broccolini	
Pork Ribs gf	33 ½ rack 55 full rack
slow roasted, Lord Lyndoch sticky bbq glaze, coleslaw, chips	
250g Tenderloin mb2 + gf	45
chargrilled, scallop potato, choice of sauce <i>Recommended cooking rare to medium</i>	
350g Scotch Fillet mb2 + gf	55
chargrilled, scallop potato, choice of sauce <i>Recommended cooking rare to medium</i>	
600g Bone in Rib Eye gf	79
chargrilled, portobello mushroom, roasted garlic potato, pink peppercorn butter <i>Recommended cooking rare to medium</i>	



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SAUCES

Portobello Mushroom | Diane
Green Peppercorn | Plain Gravy | Rose
Red Wine Jus | Peppercorn Butter

The Lord Sauce 8
creamy garlic, bacon, prawn
extra sauce/jug 3

all sauces (except lord sauce) are gf

FROM THE SEA

Beer Battered Butterfish 15 ½ | 23
garden salad, chips, housemade tartare sauce

Salt & Pepper Squid gfo 15 ½ | 24
garden salad, chips, aioli, lemon

Market Fish POA

Garlic Prawns gf 35
creamy sauce, jasmine rice

Seafood Platter (serves 2) 85
king prawns, wood smoked sardines & fresh radish, natural oysters,
smoked salmon, crumbed flathead, salt & pepper squid, garlic prawns,
chips, garden salad, fresh seasonal fruit, tomato cocktail sauce,
lime chipotle sauce, cucumber mignonette, chargrilled ciabatta

SIDES

Garden Salad gf | vg 7
tossed leaves, cucumber, carrot, cherry tomato,
fetta, red onion, honey mustard dressing

Caprese Salad gf 10
tomato, fresh basil, fior di latte, olive oil

Green Papaya Salad gf | df 12
shredded green papaya, carrots, snake beans, tomato,
roasted peanuts w chilli, lime, fresh herbs

Charred Greens gf | v 10
preserved lemon oil, shaved parmesan

Herb Mushrooms gf 10
roasted garlic & thyme

Triple Cheese Roasted Cauliflower gf 10
cheddar, parmesan, gruyere



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DID SOMEBODY
SAY DESSERT

Trio of Sorbet vg gf lemon, mango, berry	10
Sticky Date Pudding butterscotch sauce, fresh cream	14
Rhubarb Crème Brulee gf traditional egg custard brulee, stewed fresh rhubarb	14
New York Cheesecake passionfruit curd, fresh cream	14
Chocolate Mousse gf w raspberry compote, chocolate soil, honeycomb crisp	14
Fruit Salad gf v fresh seasonal fruits w ice cream	14
Rocky Road Loaded Sundae vanilla, strawberry, chocolate icecream, rocky road, crushed nuts, wafer stick, whipped cream	14
Vegan Mango & Coconut Panna Cotta gf df vg fresh mango, coconut cream & toasted coconut	14
Affogato double espresso shot, vanilla icecream, choose from Baileys Cointreau Kahlua Frangelico	15
Cheese Plate brie blue mature selection of cheese, fresh honeycomb, fruit & nuts, macadamia & ginger fudge, crackers	25

NIGHT CAP

Coffee Cappuccino flat white latte short black macchiato espresso mocha Full cream fat reduced soy almond oat lactose free	from 4
Pot of Tea English breakfast earl grey chamomile green tea lemon peppermint Full cream fat reduced soy almond oat lactose free	4,5

NO ALTERATIONS DURING PEAK PERIODS

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.



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SPARKLING

Lord Lyndoch Sparkling White, Adelaide Hills	9	30
Schild Estate Sparkling Shiraz, Barossa		40
Bird in Hand Sparkling, Adelaide Hills		40
Jansz Premium Cuvee Tasmania		50
Levrier 'Meslier' Brut Rose, Adelaide Hills		50

RIESLING &
CHARDONNAY

Kies Family Wines 'Hill Black' Riesling, Barossa	8.5	35
Jim Barry, Watervale Riesling, Clare		38
Z Wine Riesling, Barossa	9.5	42
Bethany Chardonnay, Barossa		35
Langmeil 'High Road' Chardonnay, Eden Valley	9	38

SAUVIGNON
BLANC &
PINOT GRIGIO

Kersbrook Hill Sauvignon Blanc, Eden Valley	8.5	30
Chain of Ponds 'Black Thursday' Sauvignon Blanc, Adelaide Hills		32
Smidge 'Houdini' Sauvignon Blanc, Adelaide Hills		35
Giesen Sauvignon Blanc, New Zealand	9	35
Shaw + Smith Sauvignon Blanc, Adelaide Hills		42
Scalzi Pinot Grigio, Adelaide Hills	8.5	30
Henschke 'Innes Vineyard' Pinot Gris, Adelaide Hills		44

ROSE

Grapes of Ross 'Ruby Tuesday' Rose, Barossa	8.5	34
Rockford Alicante Bouchet, Barossa	10	42
Smidge Wines 'Houdini' Sangiovese Rose, Adelaide Hills		35

Corkage \$18 - limit of 1 bottles per 4 guests

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MOSCATO Grapes of Ross Moscato, Barossa 8.5 34
Schild Estate Moscato, Barossa 32

**GRENACHE
& RED
VARIETALS** Linfield Road 'The Pruner' Grenache, Barossa 9 36
Linfield Road 'Never Too Early' Tempranillo, Southern Barossa 45
Rockford 'Moppa Springs' Grenache/Mataro/Shiraz, Barossa 55
Kies 'Deer Stalker' Merlot, Barossa 9 32
Levrier 'Art Collection' Cabernet Franc, Barossa - Lyndoch 45
Bethany 'First Village GSM' Grenache/Shiraz/Mataro, Barossa 9.5 35
Levrier Zinfandel, Barossa - Lyndoch 65
Tscharke 'A Thing of Beauty' Grenache, Barossa 34

**CABERNET
& BLENDS** Lindsay Wines 'His Only Pair' Cabernet Sauvignon, Barossa 9 36
Langmeil 'Blacksmith' Cabernet Sauvignon, Barossa 10 42
Jim Barry 'First Eleven' Cabernet Sauvignon, Clare 70
Elderton Cabernet Sauvignon, Barossa 45

SHIRAZ Schild Estate Shiraz, Barossa 9 36
Scalzi Shiraz, Barossa 9 36
Kellermeister 'Black Sash' Shiraz, Barossa 98
Langmeil 'Valley Floor' Shiraz, Barossa Valley 45
Grapes of Ross 'Black Rose' Shiraz, Barossa 49
Dutschke 'St Jakobi' Shiraz, Barossa 55
Tscharke 'Shiraz, Shiraz' Shiraz, Barossa 9 36

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SHIRAZ
BLENDS

Bethany 'First Village' Shiraz/Cabernet, Barossa 42

Tait Wines 'Ball Buster'
Shiraz/Merlot/Cabernet Sauvignon, Barossa 38

Henschke 'Euphonium' Shiraz/Cabernet Sauvignon/
Cabernet Franc/Merlot, Barossa 80

FORTIFIEDS

Ron's Blend Tawny Liebich Wines, Barossa 8

Brown Mule Muscat Grapes of Ross, Barossa 9

Frontignac Liebich Wines, Barossa 9

SA CRAFT
BEERS

Barossa Valley Brewing
Summer Session Ale 3.5% 9.5
Hop Heaven IPA 6% 11
Aussie Pale Ale 4.2% 11

Prancing Pony, Hahndorf
Hopwork Orange Pale Ale 4.8% 10
Amber Ale 5.0% 10
India Red Ale 7.9% 11

Little Bang Brewery, Adelaide
Little Banger 3% 9.5
Undercover Fashion Police – Hazy Pale 5.1% 11
Spacer 0% 9

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BEER & CIDER

Hahn Premium Light	8.5
Cascade Light	8.5
Heineken 0%	8.5
Great Northern super crisp 3.5%	9.5
Hahn Super Dry	9.5
Coopers pale mild sparkling stout	9.5
James Boags Premium	10
Corona	10
Crown Lager	10
Asahi Super Dry	10
Guinness	11
Brookvale Union Ginger Beer 4%	11
Kersbrook Hill Apple Cider	9.5
Rekorderlig Cider strawberry lime	9.5
The Hills Cider Co Apple Cider Adelaide Hills	10
The Hills Cider Co Pear Cider Adelaide Hills	10
Prancing Pony Dizzy Donkey Cloudy Apple	11

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SA GIN

Pot & Still Fig Gin, Adelaide Hills <i>Recommended pairing Mediterranean tonic</i>	13
Never Never Triple Juniper, McLaren Vale SA <i>Recommended pairing Mediterranean tonic</i>	13
Fruit Cup Triple juniper w barrel aged orange curacao & earl grey tea <i>Recommended pairing Ginger Ale</i>	12
Prohibition Australian Dry, Adelaide <i>Recommended pairing Aromatic tonic</i>	15
Barossa Distilling Co Generations Dry, Barossa Valley SA juniper & citrus w smooth toasted oak flavour <i>Recommended pairing Fever Tree Mediterranean tonic</i>	10
Budburst, Barossa Valley Fruity, floral & arrives with a flourish of botanicals <i>Recommended pairing Fever Tree Mediterranean tonic</i>	12
Miss Maple, Barossa Valley Combination of gin & maple, perfectly sweet & dry <i>Recommended on the rocks w stick cinnamon & fresh orange</i>	14
Shiraz, Barossa Valley Made with Barossa Shiraz grapes <i>Recommended on the rocks</i>	15
Gin Tasting Paddle Generations Pot & Still Fig Barossa Distilling Shiraz Generations Pot & Still Fig Triple Juniper Barossa Distilling Shiraz	25 30

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SPIRITS

Johnny Walker Red	8
Johnny Walker Black	9
Dimple	9
Chivas Regal 12 year old blend	9
Glenfiddich 12 year old single malt	12
Glenlivet 12 year old single malt	12
Jim Beam White	8
Wild Turkey	9
Jack Daniels	9
Jameson Irish Whisky	9
Canadian Club	9
Gordons Gin	8
Bundaberg Rum	8
Bacardi Rum	8
St Agnes Brandy	8
Black Bottle Brandy	9
Smirnoff Vodka	8
Grey Goose Vodka	11
Ouzo	8
Midori	8
Kraken Black Spiced Rum	9
Black or White Sambuca	10
Prospero Anejo Tequila	12
Baileys Irish Cream	8
Frangelico	8
Grand Marnier	9
Cointreau	9
Drambuie	10
Dom Benedictine	10
Hennesey Cognac VS	10
De Luze Cognac XO	20
Plus Mixer	2

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COCKTAILS

Mimosa Sparkling white, orange juice	10
Gin-ginger Barossa Shiraz gin, ginger beer, fresh mint	18
Mojito White rum, mint, lime, soda	18
Bloody Mary Vodka, tomato juice, tabasco sauce, white pepper, worcestershire sauce, celery	18
Espresso Martini Frangelico, vodka, kaluha, espresso	18
Cosmopolitan Vodka, contreau, cranberry juice, lime juice	18
Classic Gin Martini Gin, dry vermouth	18
Negroni Gin, sweet vermouth, campari	20
Gimlet Gin lime juice	18
Appletini Vodka, apple liqueur, lemon & apple juice	20
Aperol Spritz Sparkling white, aperol, soda	18
Old Fashioned Bourbon whiskey, bitters	18
Fancy Fruit Cup Never Never Fruit cup gin, lemonade, dry ginger ale lime juice	18

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SOMETHING
TO WET THE
WHISTLE

Soft Drink pepsi pepsimax solo sunkist ginger beer dry ginger soda water tonic water	4.5
Bitters lemon/lime soda/lime	5
Juice orange cloudy apple apple/strawberry pear apple/cherry pineapple tomato	5
Besa Juice green smoothie – apple pear carrot cucumber lemon spinach	5.5
Besa Juice fruit smoothie – banana carrot strawberry apple	5.5
Iced Tea lemon peach mango	5
Fever-Tree Mixers elderflower tonic mediterranean tonic aromatic tonic	6
VOSS Water sparkling still	10

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