



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	9	
	Soup of the Day slice of garlic bread	10	
	Tempura Cauliflower v vgo served w chili & garlic sauce w sesame seeds	10	
	Buffalo Wings (2) gf celery, blue cheese dressing	10	
	Pumpkin & Sage Arancini (3) v truffle mayonnaise & balsamic	14	
	Crumbed Brie (4) v quince & red currant spiced jam	14	
	Pot Mussels gfo chilli, tomato, fresh herbs, white wine w charred ciabatta	18	
	South Australian Oysters gf (subject to availability) natural 22 ½ doz. 34 doz. kilpatrick 24 ½ doz. 36 doz.		
	CLASSICS	Broccoli & Smoked Almond Orecchiette vg green chilli in herb oil & citrus sauce	24
		Marinated Beef Stir Fry vgo bokchoy, sugar snap peas, carrot, onion, capsicum, hokkien noodles, ginger & chilli herb soy sauce	25
Chicken Schnitzel panko crumbed in house, garden salad, chips, choice of sauce		24	
Chicken Parmigiana panko crumbed in house, garden salad, chips, choice of sauce		25	
Thai Green Chicken Curry gf df seasonal greens, jasmine rice		26	

[v] vegetarian [vg] vegan [vgo] vegan option [gf] gluten free [gfo] gluten free option

NO ALTERATIONS DURING PEAK PERIODS PUBLIC HOLIDAYS INCUR 15% SURCHARGE

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.



THE
LORD LYNDOCH

OUT OF THE GARDEN	Slow Roasted Pulled Lamb	28
	pearl couscous & tabouli, baby spinach, roasted red onion, charred lemon w tzatzki dressing	
	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	24	
cos lettuce, parmesan, anchovies, poached egg, chargrilled pancetta, sourdough croutons, caesar dressing		

ALL SALADS: add chicken + 7 | add prawns + 10

OFF THE LAND	Chicken Breast gf	24
	chargrilled, mash potato, broccolini, choice of sauce	
	King Henry Pork Chop	34
	5 spice marinated 400g pork chop w garlic roasted potato, charred pineapple & chilli salsa	
	Duck Legs gf gf	34
	housemade orange chilli glaze, garlic roasted potato, broccolini	
	Pork Ribs gf	35
slow roasted, Lord Lyndoch sticky bbq glaze, coleslaw, chips		
250g Tenderloin mb2 + gf	46	
chargrilled, scallop potato, broccolini, choice of sauce		
<i>Recommended cooking rare to medium</i>		
350g Scotch Fillet mb2 + gf	58	
chargrilled, scallop potato, broccolini, honey & thyme roast carrot, choice of sauce		
<i>Recommended cooking rare to medium</i>		
600g Bone in Rib Eye gf	82	
chargrilled, served w portobello mushroom, roasted garlic potato, broccolini, honey & thyme roast carrot, pink peppercorn butter		
<i>Recommended cooking rare to medium</i>		

[v] vegetarian [vg] vegan [vgo] vegan option [gf] gluten free [gfo] gluten free option

NO ALTERATIONS DURING PEAK PERIODS PUBLIC HOLIDAYS INCUR 15% SURCHARGE

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.



THE
LORD LYNDOCH

SAUCES

Portobello Mushroom | Diane
Green Peppercorn | Plain Gravy | Rose extra sauce/jug 3
Red Wine Jus | Peppercorn Butter

The Lord Sauce 8
creamy garlic, bacon, prawn

all sauces are gf

FROM THE SEA

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

Salt & Pepper Squid 15 ½ | 24
garden salad, chips, housemade tartare sauce

Market Fish POA

Garlic Prawns 35
creamy sauce, jasmine rice

Seafood Platter (serves 2) 90
king prawns (4), wood smoked sardines & fresh radish,
natural oysters (4), smoked salmon, crumbed flathead (2),
salt & pepper squid (3), 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

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

Triple Cheese Roasted Cauliflower gf 10
cheddar, parmesan, gruyere

Roasted Pumpkin gf | v 10
cider vinaigrette & seeded mustard

[v] vegetarian [vg] vegan [vgo] vegan option [gf] gluten free [gfo] gluten free option

NO ALTERATIONS DURING PEAK PERIODS PUBLIC HOLIDAYS INCUR 15% SURCHARGE

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.



THE
LORD LYNDOCH

DID SOMEBODY
SAY DESSERT

Trio of Sorbet lemon, mango, mixed berry	12
Sticky Date Pudding butterscotch sauce, fresh cream	14
Rhubarb Crème Brulee traditional egg custard brulee, stewed fresh rhubarb	14
New York Cheesecake passionfruit curd, fresh cream	14
Chocolate Mousse w raspberry compote, chocolate soil, honeycomb crisp	14
Chocolate Fudge Sundae chocolate fudge icecream, wafers, whipped cream & crushed nuts	14
Vegan Mango & Coconut Panna Cotta <small>gf df vg</small> fresh mango, coconut cream & toasted coconut	14
Affogato double espresso shot, vanilla icecream, choose from Baileys Cointreau Kahlua Frangelico	15

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

[v] vegetarian [vg] vegan [vgo] vegan option [gf] gluten free [gfo] gluten free option

NO ALTERATIONS DURING PEAK PERIODS PUBLIC HOLIDAYS INCUR 15% SURCHARGE

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.