



THE
LORD LYNDOKH

STARTER

- Marinated Olives gf | vg 5
garlic, lemon, herbs
- Native Bush Dukkah vg 10
cold pressed extra virgin olive oil, sticky balsamic & ciabatta

ENTREE

- Sourdough Garlic Bread 9
- Soup of the Day POA
- Pumpkin & Sage Arancini (3) v 14
truffle mayonnaise & balsamic
- Crumbed Brie (4) v 14
red currant spiced jam
- Spiced Cauliflower vg 14
roasted served w cashew & padron pepper butter, fresh
radish, coriander, fresh lime
- Buffalo Wingettes (4) gf 10
served w celery, blue cheese dressing
- South Australian Oysters gf (subject to availability)
- natural 22 ½ doz. | 34 doz.
kilpatrick 24 ½ doz. | 36 doz.

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

NO ALTERATIONS DURING PEAK PERIODS PUBLIC HOLIDAYS INCUR 15% SURCHARGE

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OUT OF THE GARDEN

Quinoa Salad v | gf 20
sugar snap peas, pumpkin, chickpeas, roast carrot, red onion,
coriander, mint, fetta, almonds, tangy lemon & garlic dressing
add chicken + 7 add prawns +10

Caesar Salad 24
cos lettuce, parmesan, anchovies, poached egg, chargrilled
pancetta, sourdough croutons, caesar dressing
add chicken + 7 add prawns + 10

Vegetable & Feta Strudel (2) v 24
w rose sauce & wilted greens
served hot

Pumpkin & Pearl Couscous Tagine vg 25
slow cooked pumpkin in moroccan spiced served w yoghurt &
coriander
served hot

Broccoli & Smoked Almond Orecchiette vg 24
green chilli in herb oil & citrus sauce
served hot

CLASSICS

Marinated Beef Stir Fry vgo 25
bokchoy, sugar snap peas, carrot, onion, capsicum, hokkien
noodles, ginger & chilli herb soy sauce

Chicken Schnitzel 24
panko crumbed in house, garden salad, chips, choice of sauce

Chicken Parmigiana 26
panko crumbed in house, garden salad, chips

Thai Green Chicken Curry gf | df 26
seasonal greens, jasmine rice

Pasta of The Day POA

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OFF THE
LAND

Chargrilled Chicken Breast gf 26
mash potato, broccolini, choice of sauce

King Henry Pork Chop gf | gf 35
5 spice marinated 400g pork chop w roasted potato, charred
pineapple & chilli salsa

Confit Duck Legs gf | df 34
housemade orange chilli glaze, garlic roasted potato, broccolini

Slow Roasted Pork Ribs gf 35
Lord Lyndoch sticky bbq glaze, coleslaw, chips

250g Beef Tenderloin gf | mb2+ 48
chargrilled, herb roasted potato, broccolini, roast carrot,
choice of sauce
Recommended cooking medium rare

350g Scotch Fillet gf | mb2+ 58
chargrilled, herb roasted potato, broccolini, roast carrot
choice of sauce
Recommended cooking medium rare

600g Bone in Rib Eye gf 82
chargrilled, served w portobello mushroom, herb roasted
potato, broccolini, roast carrot, pink peppercorn butter
Recommended cooking rare to medium

SAUCES

Portobello Mushroom | Diane | Plain gravy
Green Peppercorn | Red Wine Jus extra sauce 3

Pink Peppercorn butter 3

Wholegrain mustard & Horseradish 5

The Lord Sauce 8
creamy garlic, bacon, prawn

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FROM THE SEA

Beer Battered Butterfish	16 ½ 24 full
garden salad, chips, housemade tartare sauce	
Salt & Pepper Squid	16 ½ 24 full
garden salad, chips, housemade tartare sauce	
Atlantic Salmon	34
w miso broth & asian greens	
Garlic Prawns ^{gf}	35
creamy sauce, jasmine rice	
Seafood Platter	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, seafood cocktail sauce, lime chipotle sauce, cucumber mignonette, chargrilled ciabatta	

SIDES

Garden Salad ^{gf}	7
tossed leaves, cucumber, cherry tomato, red onion, honey mustard dressing	
Charred Greens ^{gf}	10
preserved lemon oil, shaved parmesan	
Triple Cheese Roasted Cauliflower ^{gf}	10
cheddar, parmesan, gruyere	
Roast Carrots & Orzo	10
topped w herbs & feta	

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DID SOMEBODY
SAY DESSERT

Trio of Sorbet ^{vg} lemon, mango, mixed berry	12
Sticky Date Pudding butterscotch sauce, fresh cream	14
Rhubarb Creme Brulee ^{gf} traditional egg custard brulee, stewed fresh rhubarb	14
New York Cheesecake berry coulis, fresh cream	14
Chocolate Mousse ^{gf} 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 ^{gf vg} fresh mango, coconut cream & toasted coconut	14
Affogato double espresso shot, vanilla icecream, choose from Baileys Cointreau Kahlua Frangelico	15

FORTIFIEDS

Ron's Blend Tawny <small>Liebich Wines, Barossa</small>	75ml 8
Brown Mule Muscat <small>Grapes of Ross, Barossa</small>	9
Frontignac <small>Liebich Wines, Barossa</small>	9

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

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