

Our kitchen is open
Wednesday - Thursday
11.30 - 2.30 & 5.30 - 8pm
Friday | Saturday | Sunday 9am - 8pm

THE LORD LYNDOCH

We encourage our guests to relax and
enjoy the moment
But if time is short, please let our
staff know before ordering

STARTERS

MARINATED OLIVES ^{vg | gf}
garlic | herbs | citrus

6

NATIVE BUSH DUKKAH ^{vg}
cold pressed extra virgin olive oil | sticky balsamic | ciabatta

10

GARLIC BAGUETTE ^v
topped w pecorino cheese

9

SOUP OF THE DAY
w bread

12

PEA & SAFFRON ARANCINI ^{(3) v}
whipped citrus ricotta | pecorino cheese

14

ROASTED CAULIFLOWER ^{vg | gf}
tamarind | ginger | garlic | radish | sherry puree

15

BUFFALO WINGETTES ^{(4) gf}
lime yoghurt dressing

10

SOUTH AUSTRALIAN OYSTERS
(subject to availability)

natural w cucumber mignonette

24 ½ doz. | 36 doz.

spicy kilpatrick

25 ½ doz. | 38 doz.

[v] vegetarian [vg] vegan [df] dairy free [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.

MAINS

QUINOA SALAD ^v | ^{gf}

green beans | pumpkin | chickpeas | roast carrot | red onion | herbs
fetta | almonds | citrus dressing

22

add chicken + 7 add prawns + 10

LEMONGRASS CHICKEN SALAD ^{df} | ^{gf}

pulled chicken | asian greens | nouoc-cham dressing

26

MARKET FISH

seasonal sides

POA

VEGAN KALE PESTO ORECCHIETTE ^{vg}

confit tomato | almonds | herb pangrattato

24

CONFIT DUCK LEGS ^{gf} | ^{df}

broccolini | carrot & ginger puree | orange glaze

34

CHARGRILLED CHICKEN BREAST ^{gf}

chive mash potato | roast carrot | broccolini

30

250g BEEF TENDERLOIN ^{gf}

Coorong grain fed beef | chive mash potato | roast carrot | broccolini

Recommended cooking medium rare

52

600g BONE IN RIB EYE ^{gf}

MBS2+ | chive mash potato | roast carrot | broccolini

Recommended cooking medium rare

82

PUMPKIN 'STEAK' ^{vg} | ^{gf}

fried brussel sprouts | skodalia | chilli | mint

30

SAUCES & SIDES

Portobello Mushroom | Diane ^{gf}

Plain gravy | Pepper

Red Wine Jus

3

Wholegrain mustard & Horseradish

4

The Lord Sauce

creamy garlic | bacon | prawns

8

Summer Salad ^{gf} | ^{dfo} | ^{vgo}

mixed leaves | radish | cherry tomato | pecorino | house dressing

8

Charred Greens ^{gf} | ^{dfo} | ^{vgo}

preserved lemon oil, shaved parmesan

10

Smashed Potato ^{gf} | ^{dfo} | ^{vgo}

salt & vinegar smashed kipfler | sour cream chives

10

Bowl of Chips ^{gf} | ^{vgo}

rosemary salt | aioli

10

CLASSICS

served w garden salad & chips unless otherwise stated

CHICKEN SCHNITZEL

panko crumbed in house | +3 parmigiana

24

PORTERHOUSE SCHNITZEL

panko crumbed in house | +3 parmigiana

28

VEGAN SCHNITZEL ^{vg | df}

plain gravy or vegan aioli

26

BARRAMUNDI ^{df}

Australian goujons tempura or grilled | tartare sauce

25

SALT & PEPPER SQUID ^{gf | df}

Australian squid cut into rings lightly dusted | aioli

25

350g SCOTCH FILLET ^{gf | df}

Australian wagyu MBS2+

Recommended cooking medium rare

52

BEEF BURGER

housemade beef patty | smoked bacon | swiss cheese | tomato | lettuce
carmalised onion | house relish | chips

26

PORK RIBS ^{gf | df}

6hr slow roasted | Louisiana dry rub | sticky bbq glaze | coleslaw | chips

36

MARINATED BEEF STIR FRY

seasonal veg | hokkien noodles | ginger & chilli herb soy sauce

28

THAI CHICKEN CURRY ^{gf | df}

seasonal veg | jasmine rice

26

GARLIC PRAWNS ^{gf}

Australian prawns | creamy sauce | jasmine rice

35

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}

raspberry compote | chocolate soil | honeycomb crisp

14

CHOCOLATE FUDGE SUNDAE

chocolate fudge icecream | wafer | whipped cream | crushed nuts

14

VEGAN MANGO & COCONUT PANNA COTTA ^{gf | vg}

mango | coconut cream | toasted coconut

14

AFFOGATO

double espresso shot | vanilla icecream
choose from Baileys | Kahlua | Frangelico

15

FORTIFIEDS

RON'S BLEND TAWNY

Liebich Wines Barossa

8

BROWN MULE MUSCAT

Grapes of Ross Barossa

9

FRONTIGNAC

Liebich Wines Barossa

9