

THE LORD LYNDOCH

STARTER

PATE	duck liver pate orange & parsley gel ciabatta panfried in duck fat	15
GLAZED BREAD	vegemite glaze balsamic oil ^[vg]	5
MARINATED OLIVES	garlic herbs citrus ^[vg gf]	6
CHEESE TARTLET	whipped goats cheese caramelised onion chives	6
TOMATO SOUP	roasted heirloom tomato sour cream basil	8

ENTREE

GARLIC BAGUETTE	oven baked ^[v] topped w percorino cheese	10
MUSHROOM SCALLOPS	king oyster mushrooms ^[vg gf] miso mirin soy carrot ginger	16
BEEF SKEWER	shallot herbs ^[df gf] mustard pickles	11
BANANA PEPPER	stuffed w saffron rice ^[vg gf] bravas sauce	18
FONDUE	provolone cheese ciabatta spicy spanish sausage pangrattato	15
TERRINE PIE	pork terrine wrapped in pastry ^{served ambient} mustard cornichons	22
EGGPLANT	curry tempura batter ^[vg gf] gremolata baba ganoush	14

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MAINS

BABY BOO PUMPKIN	roasted & stuffed w risotto ^[vg gfi] spiced hummus sage apple	34
MURRAY COD	pan seared garlic spinach puree ^[df gfi] caramelised figs peppercorn honey	43
CONFIT CHICKEN	duck fat confit maryland dijon mustard veloute baby green peas chives	35
PORK LOIN	honey glazed spiced apple sauce ^[gfi] burnt onions	40
LAMB RACK	4 rib lamb rack medium rare harissa rub pea puree mint pearl couscous lamb jus	52
250G EYE FILLET	Coorong beef chargrilled medium rare ^[gfi] potato chive puree glazed carrots beef jus	55
400G PORTERHOUSE	marinated in red wine chargrilled rare ^[gfi] black peppercorn herbs charred asparagus	49
400G BEEF SHORT RIB	MBS4+ 72hr braise preserved lemon ^[gfi] potato chive puree black garlic jus	58
500G RUMP	MBS9+ Jacks Creek chargrilled medium rare ^[gfi] charred broccolini date reduction	58

SIDES

GREEN BEANS	garlic lemon dill béarnaise ^[gfi]	12
HEIRLOOM CARROTS	honey & dijon glazed labna lemon zest ^[gfi]	12
ROASTED POTATO	roasted in duck fat crème fraiche chives ^[gfi]	12
MIXED LEAVES	green goddess dressing	8

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CLASSICS

COUSCOUS SALAD	pearl couscous [vgl] served cold pumpkin herbs labna pomegranate	25
BRAISED CHICKEN	slow braised chicken legs herbs red wine tomato onion mushrooms potato chive puree	28
BEEF BURGER	housemade beef patty bacon swiss cheese lettuce tomato beetroot housemade burger sauce pickle chips	28
CHICKEN SCHNITZEL	300g free range panko crumbed in house chips salad choice sauce	27 parmi +3
PORTERHOUSE SCHNITZEL	300g porterhouse schnitzel chips salad choice sauce	27 parmi +3
SALT & PEPPER SQUID	Australian squid dusted in salt & pepper flour [glf] lemon chips salad tartare	26
BARRAMUNDI	Australian Barramundi in tempura batter [df] pepper lemon chips salad tartare	27
350G SCOTCH FILLET	MBS2+ Australian wagu chargrilled medium rare chips salad choice sauce	55

SAUCES

MUSHROOM	swiss browns porcini thyme cream	3
DIANE	dijon worchestershire tomato pepper cream	3
PEPPER	green pink black peppercorns rosemary brandy	3
PLAIN GRAVY	beef gravy onion	3
RED WINE JUS	shiraz jus thyme bay leaves	5
LORD SAUCE	prawns bacon garlic cream	10

\$3 sauces
included in meals
'choice sauce'

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DESSERT

SORBET	lemon sorbet w finger lime	6
STICKY DATE PUDDING	butterscotch sauce vanilla bean icecream	14
CREME BRULEE	french vanilla brown sugar lemon	14
CHOCOLATE MOUSSE	honeycomb raspberry	14
NEW YORK CHEESECAKE	crème fraîche mascarpone lime maple	16
VEGAN PANNA COTTA	coconut pear cinnamon nutmeg	14
SUNDAE	vanilla bean icecream chocolate glacé cherry wafer	18
AFFOGATO	double shot espresso vanilla bean icecream choose Baileys Kahlua Frangelico	18

FORTIFIEDS

RONS BLEND TAWNY	Liebich Wines - Barossa	9	75ml
BROWN MULE MUSCAT	Grapes of Ross - Barossa	10	75ml
FRONTIGNAC	Liebich Wines - Barossa	10	75ml
MISTELLE SEMILLON	Levrier Wines - Barossa	10	75ml