

THE LORD LYNDOCH

ENTREE

APEX 1924 BREAD	butter rosemary salt	4pp
GARLIC SOURDOUGH	roasted garlic butter ^[4]	10
SOUP	chefs choice	12
CHARRED BROCCOLI	cranberries red onion smoky tamari almonds ^{vg} tangy apple cider & dijon mustard dressing	16
CRUMBED BRIE	panko crumbed Barossa brie ^v red current spiced jam	15
ARANCINI	pumpkin sage ^{[4] v} truffle mayonnaise balsamic glaze	16
DUKKAH & OLIVES	native bush dukkah marinated olives ^{gf} charred sourdough sticky balsamic oil	16
WHITE BEAN HUMMUS	garlic lemon tahini ^{vg} flatbread	12
SOUTH AUSTRALIAN OYSTERS	kilpatrick ^{gf} natural w mignonette	1/2 doz \$26 doz \$42 1/2 doz \$24 doz \$39
<small>(subject to availability)</small>		

SIDES

SEASONAL VEGGIES	herb salt butter ^{gf}	14
BAKED CAULIFLOWER	cheddar parmesan ^{gf}	12
GARDEN SALAD	cucumber red onion tomato leaves feta olives ^{gf} vinegarette	10
BOWL OF CHIPS	plain salt ^{gf}	10

SAUCES

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

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MAINS

PASTA	chefs choice	POA
MARKET FISH	chefs choice	POA
SEAFOOD LAKSA	squid prawns fish mussels bean sprouts chili ^{gf / df} coriander mint egg noodle coconut soup	35
FISH & CHIPS	beer battered butterfish ^{df} lemon chips garden salad tartare	1/2 \$20 full \$26
SALT & PEPPER SQUID	dusted in salt & pepper flour ^{gf / df} lemon chips garden salad lime aioli	1/2 \$20 full \$26
250g EYE FILLET	chargrilled potato & pancetta rosti herb mushrooms red wine jus	55
350g SCOTCH FILLET	MBS2+ chargrilled Australian wagu ^{gf} chips garden salad choice sauce	55
PORK RIBS	slow roasted Lord Lyndoch sticky bbq glaze ^{gf} cucumber salad chips	44
BEEF BURGER	brioche bun bacon swiss cheese lettuce tomato beetroot pickles tomato relish chips	28
PORTERHOUSE SCHNITZEL	350g porterhouse chips garden salad choice sauce +3 parmi	28
CHICKEN SCHNITZEL	350g panko crumbed in house chips garden salad choice sauce +3 parmi	27
BRAISED CHICKEN	slow braised chicken legs herbs red wine ^{gf} tomato onion mushrooms potato purée	28
GLAZED CHICKEN BREAST	roast carrot greens potato mash ^{gf} choice sauce	36
QUINOA SALAD	green beans pumpkin chickpeas roast carrot ^{vgo gf} red onion herbs feta almonds citrus dressing + 7 chicken	23
RED LENTIL DAAL	jasmine rice coconut yoghurt cucumber salad ^{vg} mango chutney naan bread	23
VEGETABLE STACK	roast beetroot & pumpkin zucchini spinach ^{vg gf} sweet potato mash cashew cream harissa sauce	30

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DESSERT

DUO OF SORBET	lemon mango	10
STICKY DATE PUDDING	butterscotch sauce cream	14
CHOCOLATE MARQUISE	almond bread raspberry coulis	15
CREME BRULEE	berry compote	15
NEW YORK CHEESECAKE	marmalade sauce	14
RHUBARB & APPLE CRUMBLE	cream	14
POACHED PEAR	vanilla chai syrup pistachio cream	14
AFFOGATO	double shot espresso icecream choose from Baileys Kahlua Frangelico	18

vanilla bean-icecream + 1.50

FORTIFIEDS

RONS BLEND TAWNY	Liebich Wines - Barossa	10 75ml
BROWN MULE MUSCAT	Grapes of Ross - Barossa	15 75ml
FRONTIGNAC	Liebich Wines - Barossa	15 75ml
MISTELLE SEMILLON	Levrier Wines - Barossa	15 75ml

parmesan shortbread & fresh apple +3

COFFEE & TEA

FRESHLY GROUND	latte, flat white, cappuccino, long black, chai latte	6
	espresso, macchiato	5
POT OF TEA	english breakfast, earl grey, chamomile, peppermint, lemon	5

brownie slice +3