

THE LORD LYNDOCH

SMALL PLATES

DUKKAH & OLIVES	native bush dukkah marinated olives ^v charred sourdough sticky balsamic oil	16
GARLIC SOURDOUGH	roasted garlic butter fresh parsley ^[4]	10
CHARRED BROCCOLI	cranberries red onion smoked almonds ^{vg} tangy apple cider & dijon mustard dressing (served cold)	16
ARANCINI	pumpkin sage parmesan ^{[3] v} rocket truffle mayonnaise balsamic drizzle	16
CRUMBED BRIE	panko crumbed Barossa Valley brie ^v water crackers red current spiced jam	16
WHITE BEAN HUMMUS	hummus lemon oil smoky paprika ^{vg} charred flatbread	14
PRAWN COCKTAIL	Australian tiger prawns lettuce ^[6] traditional cocktail dressing fresh lemon	24
FRESH SMOKY BAY OYSTERS (subject to availability)	kilpatrick ^{gf} natural w cucumber mignonette	1/2 doz \$30 doz \$52 1/2 doz \$28 doz \$50

OUT OF THE GARDEN

QUINOA SALAD	green beans roast pumpkin chickpeas roast carrot ^{v gf vgo} red onion herbs feta smoked almonds citrus dressing +7 marinated chicken	23
RED LENTIL DAAL	basmati rice coconut yoghurt cucumber & ^{vg gf df} pickled onion salad mango chutney naan bread	24
COBB SALAD	marinated chicken leaves crispy bacon red onion tomato free range boiled egg avocado lime aioli	30

THE LORD LYNDOCH

OFF THE LAND

CHICKEN SALTIMBOCA	stuffed w spinach garlic roast potato ^{gf} crispy prosciutto shard cheddar creamy sauce	36
CRISPY PORK BELLY	pickled fennel slaw apple cider jus ^{gf}	34
CONFIT DUCK LEG	garlic roast potato watercress salad ^{gf} cherry & port sauce	32
PORK RIBS	slow roasted garden salad w pickled onion chips ^{gf} Lord Lyndoch bbq glaze	45
WILD GAME KANGAROO	PAROO approx 240g pan seared warm capsicum beetroot ^{gf} spinach chickpea salad tahini yoghurt dressing	44

CHARGRILL

+14 chargrilled marinated prawn skewer

350g SCOTCH FILLET	SOUTHERN RANGES grain fed angus MS 2+ ^{gf} truffle infused mash broccolini choice of sauce	56
350g RUMP	TASMANIAN full blood wagyu MS 8+ ^{gf} truffle infused mash broccolini choice of sauce	54
250g BEEF EYE FILLET	COORONG black angus 100 day grain fed ^{gf} truffle infused mash broccolini red wine jus	58

** swap veg for garden salad & chips on any chargrill dish **

FROM THE SEA

MARKET FISH	chefs choice	POA
SEAFOOD LAKSA	squid prawns fish mussels bean sprouts chili coriander mint egg noodle coconut soup	38
OCTOPUS SALAD	pickled octopus julienne vegetables rocket & beansprouts ^{gf} salad light chilli & olive oil dressing	36

THE LORD LYNDOCH

CLASSICS

CHICKEN SCHNITZEL	350g chicken panko crumbed chips salad choice sauce +3 parmi	27
PORTERHOUSE SCHNITZEL	350g porterhouse chips salad choice sauce +3 parmi	29
BEEF BURGER	brioche bun bacon swiss cheese lettuce tomato beetroot pickles relish chips	28
FISH & CHIPS	battered butterfish salad chips lemon tartare	1/2 \$20 full \$26
SALT & PEPPER SQUID	dusted in salt & pepper flour salad ^{gf} chips lemon lime aioli	1/2 \$20 full \$26

SIDES

TOSSED SALAD	cucumber red onion tomato leaves Barossa Valley ^{gf vgo} feta olives vinaigrette	14
SEASONAL VEG	blanched drizzle lemon oil herb salt ^{gf vg}	14
BAKED CAULIFLOWER	cheddar parmesan ^{gf}	12
BOWL OF CHIPS	plain salt aioli	10

SAUCES (all gluten free except Lord)

MUSHROOM	fresh thyme cream	3
DIANE	wochestershire tomato garlic onion cream	3
PEPPER	green & black peppercorns rosemary brandy	3
PLAIN GRAVY	beef gravy	3
RED WINE JUS	shiraz jus thyme bay leaves	5
LORD SAUCE	prawns bacon garlic cream	10

THE LORD LYNDOCH

DESSERT

DUO OF SORBET	lemon mango ^{vg}	10
STICKY DATE PUDDING	served warm rich butterscotch sauce vanilla ice cream	14
TRIPLE CHOC BROWNIE	vanilla ice cream	14
NEW YORK CHEESECAKE	mango and lime sauce	14
STRAWBERRY TRIFLE	vanilla sponge sherry creme patisserie chocolate curls	16
ICE CREAM SUNDAE	vanilla ice cream choice of topping flavour crushed nuts wafer glace cherry whipped cream	14
TRUFFLES	housemade w Belgium dark chocolate cocoa ^{[2] vg} fresh strawberry	8
CHEESE	aged cheddar muscatels water crackers	22
AFFOGATO	double shot freshly ground espresso vanilla ice cream whipped cream savoiardi finger grated dark chocolate add shot Baileys Kahlua Frangelico + 6	14

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

COFFEE & TEA

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

housemade Belgium dark chocolate truffle + 4