

THE LORD LYNDOCH

SMALL PLATES

GARLIC SOURDOUGH	roasted garlic butter fresh parsley ^[4]	10
MARINATED SA OLIVES	garlic thyme chili ^{vg gf}	8
ARANCINI	mozzarella napolitana sauce rocket parmesan ^{[3] v}	16
DUKKAH & DIP	native bush dukkah sticky balsamic olive oil beetroot ^{vg} dip pickled vegetables charred ciabatta	20
CRUMBED BRIE	panko crumbed Barossa Valley brie crackers red current spiced jam	16
PATE	housemade chicken liver pate housemade tomato & fennel chutney cornichons crostini	20
SMOKED SARDINES	wood smoked Portuguese sardines on crostini ^[2] creme fraiche natural yoghurt fresh chives	12

OUT OF THE GARDEN

QUINOA	green beans chickpeas roast butternut & carrot ^{v gf vgo} red onion herbs feta smoked almonds citrus dressing +7 chargrilled chicken	21
COBB SALAD	marinated chargrilled chicken leaves crispy bacon red ^{gf} onion tomato free range boiled egg avocado lime aioli	30
NOODLE BOWL	vermicelli noodles carrot lettuce bean sprouts ^{vg gf df} cucumber mint corinader red chilli lime nuoc cham +7 for lemongrass chicken or tofu	18
CRISPY CAULIFLOWER	tahini coconut yoghurt sauce beetroot rocket mint ^{vg} coriander sesame seeds pickled onion	25
PESTO SALAD	penne feta rocket beetroot ^v +7 panko crumbed chicken	18

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CHARGRILL

charred & basted

250g BEEF EYE FILLET	COORONG black angus 100 day grain fed ^{gf} truffle infused mash greens red wine jus	58
350g SCOTCH FILLET	COORONG black angus 100 day grain fed ^{gf} truffle infused mash greens choice sauce	56
350g RUMP	Wagyu MB 6/7 ^{gf} jacket potato w herb butter tossed salad choice sauce	52
TENNESSE CHICKEN	1/2 chicken w smokehouse rub hickory bbq marinade ^{gf} jacket potato w herb butter slaw	35

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

TOPPERS

SA KING PRAWNS	marinated garlic & chilli butter chargrilled served w white wine & lemon herb finishing sauce	26
MUSHROOM MEDLEY	umami marinated sauteed	16
BLUE CHEESE	herb butter blue cheese crumble	12
ONION RINGS	beer battered	14

MAINS

PORK RIBS	1kg slow cooked Barossa baby back pork ribs slaw ^{gf} chips Lord Lyndoch BBQ glaze	full 78 half 46
BEER BRAISED BEEF RIBS	400g slow cooked 100 day grain fed Black Angus ribs ^{gf} hoppy beer & treacle sauce onion rings slaw	48
CHICKEN SALTIMBOCA	stuffed w spinach rosemary roast potato crispy pancetta shard creamy cheddar sauce	38
CONFIT DUCK LEG	orange chili glaze rosemary roast potato ^{gf} seasonal greens	36
BARRAMUNDI	pan fried fillet asparagus edamame miso lemon sauce ^{gf} jacket potato w herb butter	38
PRAWN SAGANAKI	rich tomato sugo feta cheese saffron rice ^{gf}	35

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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
VEGAN SCHNITZEL	150g plant based chips salad aioli +3 parmi	22
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

MAC & 3 CHEESE	parmesan cheddar mozzarella pangrattato crumble	12
BOWL CHIPS	plain salt ^{vg gf}	10
TOSSED SALAD	mixed leaves cucumber red onion tomato Barossa Valley feta whole olives citrus vinaigrette ^{v vgo gf}	14
ROAST PUMPKIN	blue cheese crumble pesto ^{v gf}	15

SAUCES (all gluten free except Lord)

MUSHROOM	fresh thyme cream	3
DIANE	worchestershire 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
PESTO	basil pine nuts parmesan black pepper	3

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DESSERT

SORBET	2 scoops of mango sorbet ^{vg gf}	10
BROWNIE SUNDAE	brownie pieces vanilla ice cream chocolate fudge sauce crushed nuts wafer glace cherry whipped cream	18
STICKY DATE PUDDING	served warm rich butterscotch sauce double cream	14
NEW YORK CHEESECAKE	macadamia praline passionfruit coulis	14
VEGAN PANNA COTTA	mango coconut cream toasted coconut ^{vg gf}	15
CHEESE PLATE	brie aged cheddar berries nuts bluegum honey crackers	24
AFFOGATO	double shot freshly ground espresso vanilla ice cream whipped cream savoiardi finger grated dark chocolate add shot Baileys Kahlua Frangelico + 6 + 1.50 scoop vanilla ice cream	14

FORTIFIEDS

RONS BLEND TAWNY	Liebich Wines - Barossa	12 75ml
BROWN MULE MUSCAT	Grapes of Ross - Barossa	16 75ml
FRONTIGNAC	Liebich Wines - Barossa	16 75ml
MISTELLE SEMILLON	Levrier Wines - Barossa	16 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

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KIDS MENU

15

Includes

Main | Dessert | Drink

MAINS

PASTA	bolognese w parmesan cheese <small>may contain pork</small>
COLD PLATE	ham cheese salad boiled egg fresh fruit water crackers
CHICKEN NUGGETS	six breast nuggets salad chips tomato sauce
FISH & CHIPS	salad chips tomato sauce
CHEESEBURGER	200g beef patty cheese tomato sauce chips
LASAGNA	pork & beef bolognese béchamel sauce salad

KIDS EXTRAS

FRESH FRUIT PLATE	seasonal fruit	5
BOWL OF CHIPS	tomato or bbq sauce	5
SPIDER	lemonade w vanilla ice cream & whipped cream choose blue heaven lime strawberry	6
SUNDAE	2 scoops vanilla ice cream sprinkles choice of topping - chocolate, strawberry, caramel, banana	8

DRINKS

orange or apple juice | lemonade | pepsi | pepsi max | solo

DESSERT

MOOSIE NATURAL MILK FREEZE
chocolate | strawberry | banana