the LORD LYNDOCH

SHARE PLATES

Garlic Sourdough	roasted garlic butter fresh parsley ^[4]	10
Arancini	mushroom thyme mozzarella aioli parmesan ^{[3] v}	16
Barossa Brie	panko crumbed Barossa Valley brie ^v crackers red current spiced jam	16
Marinated Olives	garlic thyme chilli served warm ^{vg gf}	8
Roast Pumpkin Hummus	paprika roasted butternut za'atar flatbread ^{vg gfo} pomegranate molasses	15
Dukkah	native bush dukkah sticky balsamic olive oil ^{vg} pickled vegetables charred ciabatta	16
Charcuterie	local cured meats zimmys pickled onion Barossa Valley brie truffle honey crusty bread + 10 matured aged cheddar + 10 blue cheese	38

ENTREE

Roast Pumpkin Soup	swirl of cream fresh parsley cracked black pepper v vgo buttery ciabatta slice	12
Barossa Pork Belly	cucumber ribbons fresh chilli star anise glaze ^{gf}	20
Atlantic Salmon	baked w teriyaki glaze sticky crispy rice cake fresh radish wasbai mayo	20
SA King Prawns	marinated garlic & chilli oil chargrilled ^{gf} served w cafe de Paris butter	27
SIDES		
Vegetable medley	seasonal vegetables olive oil drizzle ^{vg gf} sea salt & cracked black pepper	14
Tossed Salad	mixed leaves cucumber red onion tomato Barossa ^{vgo gf} Valley feta whole olives citrus vinaigarette	14
Rosemary Chips	crispy chips w rosemary salt vg gf	12
Charred Corn	corn ribs cafe de Paris butter fresh herbs ^{v gf}	12

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CHARGRILL

250g Eye Fillet	COORONG black angus beef 100 day grain fed chive mash heirloom carrots cafe de Paris butter	59
350g Scotch Fillet	COORONG black angus beef 100 day grain fed chive mash heirloom carrots cafe de Paris butter	57
Tennesse Chicken	1/2 marinated chicken smokehouse rub bbq hickory sauce jacket potato w butter mustard slaw	36
Barnsley Chop	300g SA lamb chop marinated in native thyme smashed roasted potato heirloom carrots cooked medium pepperleaf jus	42
TOPPERS		

SA King Prawns	marinated garlic butter chargrilled served w herb and chilli oil	27
Blue Cheese	herb butter blue cheese crumble	12

MAINS

Pork Ribs	1kg slow cooked Barossa baby back pork ribs gf mustard slaw chips Lord Lyndoch BBQ glaze	full 78 half 46
Confit Duck Legs	jasmine rice seasonal greens ^{[2] gf} orange chilli honey sauce	39
Stuffed Chicken Breast	feta chorizo bed of chive mash greens ^{gf} drizzle of white wine & sage reduction	38
Barramundi	barramundi poached in red curry coconut broth ^{gf} bean sprouts fresh chilli coriander green onions rice	36
Ragu	slow cooked beef red wine tomato herbs garlic papperdelle freshly grated grana padano	28
Winter Grain Bowl	quinoa roasted pumpkin & carrot red onion spiced v vgo gf seeds crumbled feta cranberries smoked almonds tangy mayo dressing served warm	23
Crispy Cauliflower	tahini coconut yoghurt sauce fresh beetroot rocket mint ^{ve} coriander sesame seeds pickled onion	25
Dumpling Soup	tamari broth mushrooms carrot green onion spinach ^{vg} sichuan chili sauce seasame seeds vegan dumplings or scallop / prawn	25

[v] vegetarian [vg] vegan [vgo] vegan option [gf] gluten friendly [df] dairy free - ingredients maybe substituted if required

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CLASSICS

Angus Beef Burger	150g patty bacon cheese charcoal brioche bun aioli c + 6 double patty		28
Fish & Chips	battered, crumbed or grilled A chips salad Iemon tartare	ustralian hoki	pc \$20 2pc \$26
Squid	dusted in lemon pepper flour salad chips lemon aioli		^{1/2} \$20 \$26
Schnitzel	350g chicken or porterhouse chips salad choice sauce	+3 parmi	28
	150g plant based ^{vg gf} chips salad vegan aioli	+3 parmi vegan cheese	22

SAUCES (all gluten free except Lo	rd]	
Mushroom	fresh thyme cream	3
Diane	worcestershire 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

SMALL BITES - \$15 for smaller appetites

FREE soft drink | moosie frozen milk dessert for UNDER 12's

Pasta	bolognese w parmesan cheese may contain park	
Flatbread Pizza	ham cheese napoli sauce garlic sourdough	
Nuggets	six chicken nuggets salad chips tomato or BBQ sauce	
Chicken Tenders	chargrilled chips vegetables plain gravy	
Cheeseburger	angus beef patty cheese tomato sauce chips	
EXTRAS		
Chips	small bowl tomato or bbq sauce	6
Sundae	vanilla ice cream sprinkles whipped cream wafer choice of topping - chocolate, strawberry, caramel, banana	8

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DESSERT

Sorbet	2 scoops of mango sorbet vg gf	10
Warm Brownie	triple chocolate brownie chocolate fudge sauce ice cream	12
Coconut Creme Brulee	creamy coconut creme caramalised top ^{vg gf} raspberry sauce	14
Sticky Date Pudding	orange infused pudding butterscotch sauce double cream	14
Lemon Cheesecake	tangy lemon curd fresh cream meringue	13
Apple Crumble Pie	spiced apple compote pie base crumble top double cream	12
Cheese Plate	aged cheddar nuts fruit paste assorted crackers	20
Affogato	double shot freshly ground espresso vanilla ice cream whipped cream savoiardi finger add shot Baileys Kahlua Frangelico + 6	14

+ 1.50 scoop vanilla ice cream

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	from 5 milks: full cream fat reduced lactose free soy almond oat
Freshly ground Coffee	latte, flat white, cappuccino, long black, chai latte espresso, macchiato
Pot of Tea	english breakfast, earl grey, chamomile, peppermint, lemon