

THE LORD LYNDOCH

SHARE PLATES

Garlic Sourdough	Toasted sourdough lathered in roasted garlic butter ^[4] fresh herbs	10
Mushroom Arancini	Arancini with thyme, mozzarella, fresh parmesan ^{[3] v} creamy aioli	16
Barossa Valley Brie	Fried panko-crumbed local brie, served with ^v crackers and redcurrant spiced jam	16
Warm Marinated Olives	Aromatic blend of garlic, thyme & chilli ^{vg gf}	10
Dukkah Hummus	Housemade hummus with native bush dukkah ^{vg} EVOO, served with charred bread	20
Wedges	Potato wedges with housemade chilli jam & sour cream ^v	12
Charcuterie	A selection of local cured meats, pickled onions, Barossa Valley brie & truffle honey, served with crusty bread. Add matured cheddar or blue cheese for an extra layer of indulgence. +\$10 each extra cheese	38

ENTREE

Beef Carpaccio	Seared beef, thinly sliced and layered with fresh rocket, ^{gf} toasted pine nuts, and shaved parmesan. Finished with a drizzle of premium extra virgin olive oil	25
Soup	Chef's seasonal creation, served with charred ciabatta whipped butter	12
Charred Ciabatta	Wood oven ciabatta, chargrilled and served with whipped ^v butter, rosemary salt & Torzi Matthews olive tapenade	4pp
SA King Prawns	Marinated garlic chilli oil, chargrilled and served with ^{[4] gf} herb butter	28

SIDES

Seasonal Vegetable Medley	Fresh seasonal vegetables lightly tossed in olive oil ^{vg gf}	15
Duck Fat Potato	Potatoes roasted in duck fat with rosemary ^{gf}	14
Charred Corn Ribs	Corn ribs with chipotle butter & fresh herbs ^{v gf}	14
Brussel Sprouts	Fried brussels tossed in tamarind glaze ^{v gf}	14
Chips	Sea salt ^{vg gf}	12
Tossed Salad	Mixed leaves, cucumber, tomato, red onion, Barossa feta ^{vgo gf} & whole olives with a tangy creamy dressing + 6 chicken	15

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

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CHARGRILL

250g Eye Fillet	COORONG black angus beef 100 day grain fed served with creamy mash, roasted onion and pepperleaf jus ^{gf}	59
300g Scotch Fillet	COORONG black angus beef 100 day grain fed served with creamy mash, roasted onion and pepperleaf jus ^{gf}	55
300g Sirloin	COORONG black angus beef 100 day grain fed ^{gf} rocket pear feta candied walnut salad with pepperleaf jus cooked medium rare	50
Bone in Rib Eye	Approx 500g 120 day grain fed Angus beef served with your choice of two sides and sauce ^{gf} cooked medium rare	84
Tennessee Chicken	Half a chicken w smokehouse rub basted in hickory ^{gf} BBQ sauce with jacket potato & mustard slaw	36

TOPPERS

SA King Prawns - in garlic butter and chilli oil ^[4]	28
Blue Cheese Crumble & Herb Butter	12
Hot English or Beaufor seeded mustard	3

MAINS

Lamb Shoulder	14-hour slow-roasted lamb in a Yorkshire pudding ^{gfo} w lamb gravy, served with minted pea puree, roast duck fat potato, roast carrot, hot english mustard	38
Stuffed Chicken Breast	Filled with feta & chorizo w crispy smashed potatoes ^{gf} seasonal greens and roasted sun-dried tomato reduction	38
Pork Ribs	1kg slow cooked Barossa baby back pork ribs w Lord ^{gf df} Lyndoch BBQ glaze, mustard slaw & chips	full 78 half 46
Barramundi in Coconut Broth	barramundi in red curry broth, bean sprouts fresh chilli ^{gf} and coriander on a bed of rice	36
Seafood Linguine	SA mussels & king prawns, hoki & squid w capers, fresh chilli, spanish onion, cherry tomato in a white wine sauce	36
Ragu Papperdelle	Slow-cooked beef with red wine, tomato, garlic & herbs tossed through silky papperdelle pasta. freshly grated grana padano	28
Winter Grain Bowl	Warm quinoa, roasted pumpkin & carrot, red onion, feta, ^{v vgo gf} cranberries, smoked almonds & spiced seeds with a creamy citrus mayo. + 6 chicken + 5 tofu	23
Dumpling Soup	Tamari broth with mushrooms, greens, bean sprouts, lime, ^{vgo} chilli and sesame — choose from veg, pork & chive, or scallop & prawn dumplings	25

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CLASSICS

Beef Burger	200g beef patty, bacon, cheddar cheese, lettuce, tomato, pickles on a charcoal brioche bun w housemade bacon jam & tangy burger sauce, chips	28
Fish & Chips	Crispy battered, or grilled hoki with chips, salad, lemon & tartare.	1pc \$20 2pc \$26
Squid	Lightly dusted squid served with salad, chips, lemon & aioli	1/2 \$20 \$26
Chicken or Porterhouse Schnitzel	350g golden crumbed schnitzel with chips, salad and your choice of sauce. + 3 parmi	28
Plant-Based Schnitzel	Vegan schnitzel with chips, salad & vegan aioli ^{vg} + 3 parmi	22

SAUCES (all gluten free)

Mushroom	fresh thyme onion cream	3
Diane	worcestershire tomato garlic onion cream	3
Pepper	green & black peppercorns onion rosemary brandy	3
Plain Gravy	beef gravy	3
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 <small>may contain pork</small>
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