THE
LORD LYNDOCH

START | SHARE PLATES

Charred Bread	ciabatta tossed in EVOO | whipped butter [4] v | vgo **or** Torzi Matthews olive tapenade	12
Giardiniera	vegetables in light vinagrette vg | gf	10
SA King Prawns	whole king prawns w jalapeno avocado dip | served chilled [4] gf	30
Mushroom Arancini	housemade w thyme | mozzarella | parmesan | rocket | aioli [3] v	18
Hummus	EVOO | zaatar | fresh herbs | charred ciabatta vg | gfo	15
Roasted Pumpkin	cummin | paprika | aleppo | lemon yoghurt sauce | dukkah v | vgo | gf	16
Olives	local olives marinated in herbs | garlic | chilli vg | gf	10
Bruschetta	grilled ciabatta | roasted garlic | fresh tomato | basil v | vgo topped w bocconcini & EVOO	18
Barossa Valley Brie	fried panko-crumbed brie | crackers | redcurrant spiced jam v	18
Smoky Bay Oysters (subject to availability)	fresh oysters w choice of • natural w lemon • wasabi mayo • shallot vinaigrette • gin & tonic +2 • kilpatrick +4	x 3 16 ½ doz 28 doz 46

SIDES | SALAD

Spring Salad	seasonal greens | lettuce | mint | Barossa feta | lemon vinaigrette v | vgo | gf	15
Roast Carrot	maple & sriracha baste | lemon garlic yoghurt sauce | seeds v | vgo | gf	14
Shoestring Fries	herby vinegar salt vg | gf	12
Pear & Blue Cheese Salad	rocket | walnuts | tangy dressing v | vgo | gf +8 chicken +12 charred prawns	15
Vietnamese Sticky Tofu	pan fried tofu w sticky marinade & seasame seeds | rice noodles | herby salad | topped w crushed peanuts | fresh chilli v | vgo | gf +8 chicken +12 charred prawns	25
Quinoa	roasted pumpkin & carrot w red onion | feta cranberries v | vgo | gf smoked almond | spiced seeds | fresh mint | tangy vinaigrette + 8 chicken + 5 tofu +12 charred prawns	23
Dumpling Soup	tamari mushroom broth | greens | bean sprouts | carrot vgo | gf sides of fresh chilli | lime | chilli sauce | sweet sticky soy choose vegetable **or** pork & chive **or** scallop & prawn dumplings	25

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

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LORDS FAVOURITES

Seafood Plate	Fried soft shell crab (2) | chilled SA King Prawns (4) | Australian squid | coopers ale battered hoki french fries | jalopeno avocado dip | fresh lemon	80
½ Lamb Rack	FLEURIEU PENINSULA lamb approx 500g | rosemary & parmesan crust | confit garlic mash | minted pea puree | Liebichwein port reduction	75

CHARGRILL

250g Eye Fillet	COORONG black angus beef | 100 day grain fed served [gf] w confit garlic mash | roast onion | pepperleaf jus	59
300g Scotch Fillet	COORONG black angus beef | 100 day grain fed served [gf] w confit garlic mash | roast onion | pepperleaf jus	56
300g Sirloin	COORONG black angus beef | 100 day grain fed [gf] pear & blue cheese salad | pepperleaf jus	50
Bone in Rib Eye	Approx 600g 120 day grain fed Angus beef [gf] roasted bone marrow | shoestring fries | blistered tomato	88
	+24 King Prawns [3] sauteed in garlic butter & chilli oil	

MAINS

Pork Fillet	BAROSSA pork | garlic mash | quandong chilli sauce | pickled fennel	35
Chicken Breast	ADELAIDE HILLS chicken | roasted pumpkin | greens | salsa verde [gf]	36
Spagetti aglio e olio	EVOO | garlic | fresh chili | fresh parsley | cherry tomato [v | vgo] spring greens | freshly grated parmesan | lemon +12 prawns	25
Schnitzel	350g panko crumbed chicken or porterhouse | chips | garden salad plain **or** pepper **or** mushroom sauce + 3 parmi (+2 ham)	28

SEAFOOD

Market Fish (subject to availability)	local waters | fresh from the market	POA
Coopers Ale battered Hoki	NZ / Aust. hoki | chips | tartare | lemon minted green pea puree & malt vinegar **or** garden salad	½ serve $22 I $27
Fried Squid	Australian squid | dusted in seasoned flour | fresh parsley garlic EVOO drizzle | garden salad | chips | lemon	½ serve $22 I $27

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SAUCES | CONDIMENTS

Plain Gravy	beef gravy	3
Pepper	green & black peppercorns | onion | rosemary | brandy	4
Mushroom	fresh thyme | onion | cream	4
Lord Sauce	prawns | bacon | garlic | cream	10
Salsa verde	herby green sauce	5
Mustards	choose hot english **or** beaufor seeded	3

SMALL BITES - $16 for smaller appetites

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

I don't know	pasta bolognese w parmesan cheese *A safe bet when nobody can decide* contains pork
Whatever	beef patty sliders (2) | cheese | tomato sauce | chips *Small burgers, big smiles*
I don't want that	chargrilled chicken tenders | chips | vegetables | plain gravy *The one they actually end up eating*
It's too hot	pick plate w ham | cheese | crudites | fruit | crackers *For the ones who don't do "hot food"*
I want Maccas	six chicken nuggets | chips | tomato or BBQ sauce *Sometimes only nuggets will do*
Let's go fishing	battered hoki | chips | cucumber | tomato sauce *Fishing's always easier when someone else catches it*

EXTRAS

I already did	seasonal fresh fruit pieces *For those that insist they've already had their fruit for the day*	6
I'm not hungry	small bowl chips | tomato or bbq sauce *Not hungry but will still eat your chips*	6

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DESSERT

Affogato	double shot freshly ground espresso | vanilla ice cream add shot Baileys | Kahlua | Frangelico + 6	14
Queso Manchego Maturado	fig two ways | water crackers	26
Coconut Creme Brulee	creamy coconut creme | caramalised top vg raspberry sauce	14
Sticky Date Pudding	orange infused pudding | butterscotch sauce double cream	14
Lemon Cheesecake	tangy lemon curd | fresh cream | meringue candied lemon	14
Chocolate Mousse	raspberries | pistachio praline	15
Ice Cream	2 scoops or vanilla (vegan available) | chocolate vgo strawberry english toffee | macadamia | cookies & cream **choose topping** chocolate | strawberry | caramel | banana | lime + 2 choice of • crushed nuts & whipped cream • crumbled oreo cookie • sprinkles & mini marshmallow	10

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

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