



GRAZING PLATTERS

Available Friday, Saturday, Sundays - 3pm – 5.00pm or with online bookings
 Platters during regular service (without pre ordering) are subject to kitchen availability.

Meat & Cheese	Zimmys pickled onion relish olives cornichons seasonal fruit Barossa shiraz paste bread & crackers	4 choice 6 choice	52 88
	Meat <ul style="list-style-type: none"> Smoked leg ham - South Australia Pepperoni - Lyndoch Butcher Wagyu Bresaola +3 - South Australia Sopressata - South Australia Cheese <ul style="list-style-type: none"> Brie - Barossa Valley Vintage Cheddar - Maggie Beer (Barossa) Queso Manchego 12yr+ - Spain Creamy Blue - Tasmania 	add Pate	9
Vegan serves 2 - 3 or share	Zimmys pickled onion relish olives cornichons seasonal fruit Barossa shiraz paste ciabatta & crackers		42
	Includes <ul style="list-style-type: none"> Dukkah & sticky balsamic olive oil Cashew Cheese Nuts Dolmades Roast beets 		
Little Bites	Ham cheese mini jatz hummus carrot & cucumber sticks seasonal fruit milk or juice		14
Chefs Choice serves 2 - 3 or share	Seasonal fruit & crackers Includes <ul style="list-style-type: none"> Charred ciabatta Torzi Matthews olive tapanede Aged cheddar Pate Sopressata - South Australia 		45

NO ALTERATIONS IN PEAK PERIODS | PUBLIC HOLIDAYS INCUR 15% SURCHARGE | EFTPOS SURCHARGE APPLIES

For the comfort of other guests and safety of our team, children are to remain seated.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

If you are in a hurry please advise your server at time of order

THE
LORD LYNDON

START | SHARE PLATES

Charred Bread	ciabatta tossed in EVOO whipped butter & black sea salt <small>v vgo gfo</small>	12
	add Torzi Matthews olive tapenade +3	
	add housemade mediterranean dipping oil (herbs, olives, parmesan) +5	
	add dukkah & sticky balsamic oil +4	
Olives	local olives marinated in herbs garlic chilli <small>vg gf</small>	10
Hummus	EVOO zaatar lemon charred ciabatta <small>vgo gfo</small>	16
Mushroom Arancini	housemade w thyme mozzarella parmesan rocket aioli <small>[3] v</small>	18
Bruschetta	chargrilled ciabatta slow roasted garlic basil <small>vgo gfo</small> fresh tomato bocconcini sticky balsamic	18
Empanadas	short crust pastry kidney beans onion corn capsicum <small>[3] vg</small> salsa for dipping	14
Bone Marrow	slow roasted zesty herb salad crostini	22
Barossa Valley Brie	fried panko-crumbed brie crackers redcurrant spiced jam <small>v gfo</small>	18
Pan Fried Squid	marinated Australian squid lightly pan fried cucumber pickled ginger fresh chili & lemon	20
Steak Tartare	MAYURA STATION beef finely diced dijon mustard emulsion capers herbs cornichons egg yolk topped w ortiz anchovy crostini	30

LIGHTER PLATES

Add protein (served warm) -	chicken +8 prawns +12 pulled brisket +12 pulled lamb +12 tofu +5	
Roasted Beet	slow roasted baby beets pear rocket candied walnuts <small>v vgo gf</small> blue or feta cheese balsamic dressing	20
Quinoa	roast pumpkin & carrot red onion feta cranberries <small>v vgo gf</small> smoked almonds spiced seeds fresh herbs tangy vinaigrette	24
Smoky Black Bean Bowl	lettuce corn tomato red onion corn chips salsa coriander <small>v vgo</small> jalapeño guacamole coconut or natural yoghurt (beans served warm)	24
Greek Salad	leaves olives feta tomato cucumber red onion roasted capsicum oregano mint <small>v vgo gf</small>	18

THE
LORD LYNDON

CHARGRILL

250g Eye Fillet	COORONG black angus beef 100 day grain fed served w confit garlic mash roast onion pepperleaf jus	gf	59
300g Scotch Fillet	COORONG black angus beef 100 day grain fed served w confit garlic mash roast onion pepperleaf jus	gf	56
350g Rump	MAYURA STATION MS8-9 Wagyu crushed baby potato chimichurri		48
Bone in Rib Eye	Approx 600g 120 day grain fed Angus beef bone marrow chips blistered tomato green salad pepperleaf jus		88
	Dry Aged Bone in Rib Eye - 28 days dry aged on site Approx 600g 120 day grain fed Angus beef bone marrow creamy garlic mash roast onion blistered tomato chimichurri subject to availability		94
Mediterranean Chicken	ADELAIDE HILLS chicken breast herb, lemon & mustard marinade oven-roasted vegetables olives minted yoghurt		36

MAINS

Pork Fillet	BAROSSA pork garlic mash quandong chilli sauce pickled fennel	38
Lamb Loin	FLEURIEU PENINSULA lamb approx 300g crushed baby potato roasted beets parsnip puree chimichurri	46
Spaghetti aglio e olio	EVOO garlic fresh chili fresh parsley cherry tomato seasonal greens freshly grated parmesan charred lemon add prawns +12	v vgo 28
Kaarage Squid	Australian squid marinated in soy saki ginger deep fried chips asian slaw kewpie	28
Potato Gnocchi	creamy pesto sauce shaved parmesan toasted pine nuts	v 26
Market Fish subject to availability	Local Fish Chef's choice	POA

SIDES

serves 2 - 3 or share

Greek Salad	leaves olives feta tomato cucumber red onion roasted capsicum oregano mint	v vgo gf	14
Vegetable Medley	seasonal vegetables mix herb roasted & blanched EVOO	vgo gf	15
Bowl Chips	plain salt or herb vinegar salt aioli	v	14

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

THE
LORD LYNDON

CLASSIC

Battered Hoki	NZ / Aust. hoki garden salad chips lemon tartare malt vinegar	½ serve 22 28
Schnitzel	350g panko crumbed chicken or 150g plant based chips garden salad choice sauce pepper, mushroom, gravy, aioli add napol & cheese +4 add ham +2	vgo 28
Wagyu Schnitzel	MAYURA STATION 350g panko crumbed beef chips garden salad choice sauce pepper, mushroom, gravy add napol & cheese +4 add ham +2	32
Steak Sandwich	ciabatta tomato lettuce caramalised onion chutney chips	26

SAUCES

Plain Gravy	brown gravy	3
Pepper	green & black peppercorns onion rosemary brandy	5
Mushroom medley	fresh thyme onion cream marsala	5
Mustard	choose hot english or beaufor seeded	3
Chimichurri	tangy herb red wine vinegar sauce	3
Lord Sauce	prawns bacon garlic cream	12

SMALL BITES for smaller appetites

all mains 16

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

Just like Dad	100g steak chips plain gravy <i>Of course...</i>
I don't want that	chargrilled chicken tenders vegetables plain gravy <i>The one they actually end up eating</i>
I don't know	pasta bolognese w parmesan cheese <i>A safe bet when nobody can decide</i> contains pork
Whatever	beef burger cheese tomato sauce <i>Small burger, big smiles</i>
I want Maccas	six chicken breast nuggets chips tomato or BBQ sauce <i>Sometimes only nuggets will do</i>
I already did	seasonal fresh fruit pieces <i>For those that insist they've already had their fruit for the day</i>
I'm not hungry	small bowl chips tomato or bbq sauce <i>Not hungry but will still eat your chips</i>

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

THE
LORD LYNDON

DESSERT

Chocolate Mousse Torte	rich chocolate mousse layered over a crisp chocolate base topped w mascarpone macerated berries	15
Red Wine Poached Pear	whipped mascarpone <small>vg</small>	14
Coconut Creme Brulee	creamy coconut creme caramalised top raspberry sauce <small>vg</small>	14
Sticky Date Pudding	butterscotch sauce double cream	14
New York Cheesecake	seasonal berries double cream	14
Affogato	double shot freshly ground espresso vanilla ice cream add shot Baileys Kahlua Frangelico + 6	12
Ice Cream	vanilla chocolate strawberry english toffee cookies & cream macadamia syrups: chocolate strawberry caramel banana lime add crushed nuts & whipped cream +4 add sprinkles & mini marshmallows +3	10 12
Dessert & Fortified	pair any dessert w a fortified	24

FORTIFIEDS 75ml

Rons Blend Tawny	Liebich Wines - Barossa	12
Brown Mule Muscat	Grapes of Ross - Barossa	16
Frontignac	Liebich Wines - Barossa	16
Mistelle Semillon	Levrier Wines - Barossa	16

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