

THE LORD LYNDOCH

START | SHARE PLATES

Soup	seasonal soup w charred ciabatta	POA
Charred Bread	ciabatta tossed in EVOO whipped butter & black sea salt add Torzi Matthews olive tapenade +3 add housemade mediterranean dipping oil (herbs, olives, parmesan) +5 add dukkah & sticky balsamic oil +4	12
Ortiz Anchovies	served from the tin side of whipped ricotta & dill crostinis	32
Olives	local olives marinated in herbs garlic chilli	10
Pork Rillette	tangy zucchini pickles toasted ciabatta	23
Pumpkin Arancini	housemade w native bush spices feta parmesan aioli	18
Barossa Valley Brie	fried panko-crumbed brie crackers redcurrant spiced jam	18
Mushroom Medley	assorted mushrooms roasted w native thyme, garlic & balsamic whipped ricotta herb oil fresh lemon	16
Twice Cooked Wings	approx 500g crispy chicken wings coated in tangy honey sriracha sauce sesame seeds lime wedges	25
Steak Tartare	MAYURA STATION beef finely diced dijon mustard emulsion capers herbs cornichons egg yolk topped w ortiz anchovy crostini	30
Charcuterie serves 3-4	local cured meats Barossa Valley brie aged cheddar Zimmys pickled onion relish Barossa blueberry & shiraz paste seasonal fruit house pickles & marinated olives crackers Add blue cheese +10	65

LIGHTER PLATES

Add protein (served warm) -	chicken +8 prawns +12 pulled lamb or brisket +12 tofu +5	
Roasted Beet	slow roasted baby beets pear rocket & seasonal leaves candied walnuts blue or feta cheese balsamic dressing	20
Quinoa	roast pumpkin & carrot red onion feta cranberries smoked almonds spiced seeds fresh herbs tangy vinaigrette	24
Greek Salad	leaves olives feta tomato cucumber red onion roasted capsicum oregano mint	18

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CHARGRILL

200g Eye Fillet	COORONG black angus beef 100 day grain fed served confit garlic mash roast onion red wine jus	gf	59
300g Scotch Fillet	COORONG black angus beef 100 day grain fed served confit garlic mash roast onion red wine jus	gf	58
300g Rump	MAYURA STATION MS8-9 Wagyu roasted baby potato chimichurri	gf	53
Bone in Rib Eye	Approx 600g 120 day grain fed Angus beef roasted baby potato chimichurri	gf	90

MAINS

Lamb Loin	FLEURIEU PENINSULA lamb approx 300g crushed baby potato roasted beets pumpkin & saltbush puree	gf	48
Mediterranean Chicken	ADELAIDE HILLS chicken breast marinated in herbs oven-roasted vegetables w olives roasted potato cacciatore sauce	gf	37
Pork Fillet	BAROSSA pork mash honey mustard sauce pickled fennel seasonal greens	gf	36
Mushroom Rigatoni	white wine garlic sauce crushed walnuts baby spinach parmesan add chicken +10 add prawns +14	v	28
Market Fish <small>subject to availability</small>	Local Fish Chef's choice		POA
Ratatouille Stack	classic ratatouille vegetables roasted w EVOO & herbs braised fennel cacciatore sauce w crushed almonds	vg gf	28

SIDES serves 2

House Salad	seasonal produce w tangy dressing	vg gf	12
Seasonal Greens	charred tossed in tamari glaze sesame seeds	vg	15
Roast Carrot	maple roasted fresh thyme	vg gf	15
Bowl Chips	sea salt aioli	v	14

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CLASSIC

S&P Squid	Australian squid lightly dusted in seasoned flour deep fried garden salad chips aioli	28
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 ^{vgo} chips garden salad choice sauce pepper, mushroom, gravy, aioli add napoli & cheese +3 add ham +2	28
Wagyu Schnitzel	MAYURA STATION 350g panko crumbed beef chips garden salad choice sauce pepper, mushroom, gravy add napoli & cheese +3 add ham +2	34
Steak Sandwich	ciabatta tomato rocket caramalised onion roast garlic aioli dijon mustard chips	26

SAUCES

Plain Gravy	brown gravy	3
Pepper	green & black peppercorns onion rosemary brandy	5
Mushroom	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 garden salad <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>
Whatever	beef burger cheese tomato sauce chips <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'm not hungry	small bowl chips tomato or bbq sauce +6 <i>Not hungry but will still eat your chips</i>

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DESSERT

Chocolate Mousse Torte	rich chocolate mousse layered over a crisp chocolate base topped w mascarpone macerated berries	15
Coconut Creme Brulee	creamy coconut creme caramalised top raspberry sauce ^{vg}	15
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	chocolate strawberry vanilla ^{vgo}	10
	english toffee cookies & cream macadamia	12
	syrops: chocolate strawberry caramel banana lime add crushed nuts & whipped cream +4 add sprinkles & mini marshmallows +3	
Dessert & Fortified	pair any dessert w a fortified	25

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