

THE LORD LYNDONCH

START | SHARE PLATES

Soup	seasonal soup w charred ciabatta	POA
Charred Bread	ciabatta tossed in EVOO whipped butter & black sea salt ^{v vgo gfo} add housemade mediterranean dipping oil (herbs, olives, parmesan) +5 add dukkah & sticky balsamic oil +4 add hummus w oil drizzle +5	12
Ortiz Anchovies	served from the tin side of goats curd charred ciabatta (l)	32
Olives + Pickles	local olives marinated in herbs housemade pickled vegetable ^{vg gf}	14
Croquettes	creamy mash parmesan mild goats curd fresh herbs ^v bed of napoli sauce	18
Mushroom Medley	assorted mushrooms roasted w native thyme, garlic & balsamic ^{vg gf} tahini herb oil fresh lemon	19
Baked Brie	Barossa Valley Brie hot bush honey dukkah ^{v gfo} fresh seasonal fruit lavosh	20
Twice Cooked Wings	approx 600g whole crispy chicken wings coated sweet chilli lime sauce sesame seeds fresh lime	25
Steak Tartare	MAYURA STATION beef finely diced dijon mustard emulsion capers herbs cornichons egg yolk topped w ortiz anchovy crostini	30
Charcuterie serves 2-3	local cured meats Barossa Valley brie aged cheddar fruit paste hummus crudites & seasonal fruit house pickles & marinated olives assorted crackers 4 pieces charred bread +10	55

LIGHTER PLATES

Add protein (served warm) - chicken +10 prawns +14 pulled lamb or brisket +12 tofu +5		
Roasted Beet	slow roasted baby beets rocket & seasonal leaves caramelised pear ^{v vgo gf} walnuts feta balsamic dressing swap feta for Chèvre + 2	22
Ancient Grain Salad	quinoa sprouted lentils couscous spiced chickpeas rocket ^{v vgo gfo} fresh mint & dill radish smoked almonds feta citrus vinegrette swap feta for Chèvre + 2	25
Grapefruit	grapefruit segments sliced avocado hazelnuts feta honey ^{v vgo gf} vinegrette swap feta for Chèvre + 2	23
Ratatouille Stack	classic ratatouille vegetables roasted w EVOO & herbs pickled ^{vg gf} fennel fried kale cacciatore sauce w crushed almonds	28

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CHARGRILL

200g Eye Fillet	COORONG black angus beef 100 day grain fed ^{gf} served w confit garlic mash roast onion red wine jus	59
300g Scotch Fillet	COORONG black angus beef 100 day grain fed ^{gf} served w confit garlic mash roast onion red wine jus	58
300g Rump	MAYURA STATION MS8-9 Wagyu ^{gf} served w confit garlic mash roast onion red wine jus	54
400g Steak Frites	RIVERINE PREMIUM MS2+ sirloin Pasture fed - 100 day grain fed finish ^{gf} served w french fries bone marrow butter	68

MAINS

Pressed Lamb	FLEURIEU PENINSULA lamb approx 200g slow roasted shoulder pumpkin puree labneh infused w pomegranate molasses freekah pilaf	48
Chicken Supreme	ADELAIDE HILLS chicken breast bone in marinated in herbs roasted vegetable pearl couscous fried kale cacciatore sauce	37
Pork Belly	BAROSSA pork le puy lentils pickled fennel charred whitlof ^{gf} spiced carrot puree	36
Mushroom Casarecce	white wine garlic sauce crushed walnuts baby spinach parmesan ^v add chicken +10 add prawns +14	28
Rigatoni alla Vodka	baby spinach red onion fresh chili in a creamy tomato vodka ^v sauce topped w fresh parmigiano reggiano add chicken +10 add prawns +14	26
Barramundi	cauliflower puree lemon + dill buerre blanc ^{gf} charred greens (A)	38
Laksa	chicken prawn (l) spicy coconut broth egg noodles bean sprouts fresh chilli coriander fresh lime	32

SIDES serves 2

House Salad	seasonal produce w tangy dressing ^{gf vg}	12
Fried Brussel sprouts	vinegar salt whipped tahini ^{vg gf}	16
Roast Carrot	hummus toasted buckwheat ^{vg gf}	15
Corn Ribs	chipotle butter fresh parmigiano reggiano ^{gf}	18
Bowl Chips	sea salt aioli ^{v gf}	14

THE LORD LYNDPOCH

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 caramelised onion roast garlic aioli dijon mustard chips	26

SAUCES

all gravies made from a base of housemade beef stock

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	4
Lord Sauce	prawns (l) bacon garlic cream	12

SMALL BITES

for smaller appetites

all mains 16

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

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 +5 <i>Not hungry but will still eat your chips</i>

THE LORD LYNDOKH

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	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

Freshly ground Coffee

milks: full cream | fat reduced | lactose free | soy | almond | oat

latte, flat white, cappuccino, long black, chai latte
espresso, macchiato

Pot of Tea

english breakfast, earl grey, chamomile,
peppermint, lemon