

The Barn

Bistro – Wine Bar – Cellar Door – Art Gallery

Here at The Barn we feel it is important to make you feel as comfortable as possible, all food & drink orders are taken at the table. If you wish to pay for your drinks separately you may order from the bar where you can pay by cash or run an account by credit card.

We are the only Restaurant in the world (that we know of) that are happy to facilitate split bills. Once you are ready, approach the bar and the staff will run through your itemised bill so you can pay individually

All Cards accepted, (Amex & Diners attract a 3.0 % Surcharge)

G = Gluten Free L = Lactose Free V = Vegetarian

Starters

House Made Salt Crusted Bread with Butter (2)

baked fresh daily 3.0

Bruschetta (2) (V) ripe tomatoes, fresh basil and parmesan shavings 7.9

Soup of The Moment staff will inform you of today's selection 8.9

Homemade Dips (2) (V) served with warmed pita bread 8.9

The Barn's Chicken Liver Pate it's been on the menu

for over 40 years, our most famous & popular dish 10.9

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Entrées

We have designed a selection of entrees that are designed to awaken your palate and leave you wanting more.

Grilled King Prawns (G) lightly marinated and served on a glass noodle & cashew nut salad with a nam jim dressing **16.9**

Calamari Tangle dusted with szechuan pepper & sea salt with a coriander & lime aioli **16.9**

Saltbush Lamb Backstrsap (G) with a stunning mint sauce **16.9**

Goats Cheese & Sweet Potato Tart (V) baked to order, finished with caramelised onion jam rocket & Diana extra virgin olive oil **16.9**

Whole Baked French Camembert Platter (V) for those who love cheese, this is your holy grail! Oven Baked till it's gooey in the middle this amazing "Grand Terroir" Camembert from Normandy is served with olives, new potatoes and lightly toasted panna di cassa bread. Serves 2-4 people **28.0**

Tapas Tasting Plate a combination of stunning dishes designed to share, staff will advise you as selections will change daily.

The Platter will serve as an entrée for 2 – 4 people **28.0**

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Mains

For those of you with special dietary requirements we advise you to let our staff know as we have designed our menu so that we can adjust dishes according to your needs.

Oven Baked Chicken Breast rested on a sundried tomato & olive polenta with a refined tomato & saffron sauce **23.9**

Thai Red Duck Curry slow cooked with lychees , cherry tomatoes & broccolini accompanied with jasmine rice & crispy pappadum **26.9**

Saltbush Forequarter Lamb Shank slowly braised with creamy mashed potato and its own rich sauce **1 shank 22.9 2 shanks 28.9**

House Made Potato Gnocchi (V) with sautéed portobello , porcini mushrooms, cream , white wine & a hint of truffle oil **24.9**

Murray Valley Roasted King Henry Pork Cutlet
A beautiful moist cutlet on sautéed cabbage w apple relish **25.9**

Market Fish of The Day (ask our staff) lightly crumbed w hand cut fries and garlic aioli **Market Price**

Ocean Trout Fillet delicate fillet pan fried , served on steamed asparagus with beurre blanc **24.9**

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Carnivores

It's hard to get a good steak when you go out, some people are hesitant to order their steak how they would really like it cooked, put your trust in us and ask for your steak however you want it and that is exactly what you will get.

We only use premium cuts of meat, simply seasoned well and most importantly the meat is rested before it is plated

All steaks are served with hand cut fries and broccolini and a side dish of our stunning home made tomato relish.

If you wish you can add one of our sauces or the grilled king prawns to accompany your steak

120 Day Grain Fed Sirloin Steak 300gm

A full flavoured cut with a firmer texture and fat cap 28.9

Churchill Scotch Fillet 300gm

The fat content in the marbling provides wonderful flavour 34.9

Coorong Angus Thick Cut T Bone 500gm

For those of you who brought your appetite with you 35.9

Sides

Creamy Mushroom Sauce, Café de Paris Butter, Shiraz Jus 2.5

Grilled King Prawns (3) with butter (great with steak) 8.9

Hand Cut Fries with sea salt & rosemary & roasted garlic aioli 5.9

Roasted Rustic Vegetables slowly cooked in duck fat 8.9

Whole Baby Carrots and Beans with a honey butter 8.9

Tomato, Parmesan and Rocket Salad with balsamic reduction 8.9