

Starters

GARLIC, FRESH THYME & LEMON BREAD	\$6.90
CHEF'S BRUSCHETTA OF THE DAY Please refer to chef's specials for tonight's offering.	\$9.90
BARN MADE PATÉ With hot toast & quince glaze.	\$14.90
THE BARN TASTING PLATE A selection of fine salumi from San Jose Smallgoods served with grissini & featuring; Bresaola <i>cured eye of beef silverside fillet</i> Sopressa Salami <i>aged & cured spicy pork sausage</i> Prosciutto wrapped rockmelon Limestone Coast wild olives & baby cornichons Herb and goat's cheese stuffed baby bell peppers Fresh bocconcini	\$18.00

Entree

SEARED SCALLOPS With chorizo, cauliflower puree & a sage butter dressing.	\$18.90
CREAMY GARLIC KING PRAWNS With kaffir lime scented jasmine rice.	\$18.90
SOUTH AUSTRALIAN WHITING In Coopers pale ale batter with tartare & lemon.	\$18.90
CEVAPCICIS Small house made skinless spicy sausages with tomato relish.	\$15.90
GARDEN PEA FALAFEL With quinoa salad & herb yoghurt.	\$17.50
FRESH SMOKY BAY OYSTERS Served natural with a ginger dressing & lemon.....	SIX \$17.50 / TWELVE \$29.90
With pancetta & Kilpatrick dressing.....	SIX \$18.50 / TWELVE \$32.00

FROM Paddock TO PLATE
~ A WORD ON OUR BEEF ~

THE STEAKHOUSE'S CURRENT OWNERS, DALE & MARIANNE CLEVES HAVE BEEN BREEDING & FINISHING FINE HEREFORD CATTLE ON THEIR PROPERTIES AT & NEAR THE BARN FOR OVER 40 YEARS.

THE CATTLE ARE EXCLUSIVELY GRASS-FED, ARE FREE FROM HGP & ARE FINISHED ON THE LUSH PASTURES AT BOONDEROO, 10KM SOUTH OF THE RESTAURANT.

A TESTAMENT TO THE BREEDING PROGRAMME AND PASTURES, SOILS & CLIMATE, THE CATTLE ATTAIN A WEIGHT OF UP TO 650KG AT AROUND 22 MONTHS OF AGE.

TO QUOTE THE HIGHLY REGARDED CATTLE BUYER GEOFF SWAYN "THE CATTLE HAVE NEVER SEEN A HUNGRY DAY", WHICH RESULTS IN MEAT OF SUPERIOR TENDERNESS, FLAVOUR & TEXTURE.

THANKS TO A SPECIAL ALLIANCE WITH TEYS AUSTRALIA WE ARE NOW OFFERING OUR OWN BEEF AT THE BARN STEAKHOUSE.



Our Famous Beef

AGED ON THE PREMISES & CHAR GRILLED ON MALLEE COALS

OUR STEAKS ARE SERVED WITH HOUSE-MADE CEVAPCICI, TRADITIONAL CONTINENTAL SALAD & BAKED POTATO TOPPED WITH SOUR CREAM & SPRING ONIONS

~ RUMP ~

THE BARN'S 60 DAY PRIME AGED RUMP

Aged for 60 to 90 days, the rump is the most flavoursome cut of beef & is the steak connoisseur's choice.

400g	\$32.50
800g	\$42.00

~ PORTERHOUSE ~

THE BARN'S PRIME AGED GRASS FED PORTERHOUSE

Aged for 60 to 120 days, our thick cut sirloin is much sought after for its flavor and tenderness.

400g	\$33.90
600g <i>may be cooked blue, rare, or medium rare only</i>	\$39.50
1kg New York <i>may be cooked blue, rare or medium rare only</i>	\$48.00

MAYURA STATION WAGYU SIRLOIN

From full-blooded Wagyu cattle born, raised & finished in the Limestone Coast (near Millicent). The sirloin is rich, extremely tender & well marbled with a score of six to seven.

300g	\$59.00
------	---------

~ EYE ~

THE BARN'S PRIME EYE FILLET

The ultimate cut, from the centre of the tenderloin, it is prized for its ultimate tenderness and texture.

300g fillet	\$34.50
Filet Mignon <i>wrapped with bacon & served with button mushroom, bacon & shiraz sauce</i>	\$37.90
Gorgonzola Pocketed <i>tail end pocketed with creamy blue cheese & topped with herb butter</i>	\$36.90

~ SAUCE ~

Brandied Green Peppercorn	4.00
Creamy Garlic Prawn	8.00
Classic Béarnaise	4.00
Mushroom, Bacon & Shiraz Jus	4.00
Rich Red Wine Sauce	4.00
Steak Diane Sauce	4.00

Alternative Suggestions

SOUTH AUSTRALIAN WHITING	2 FILLETS	\$33.00
In a crisp Coopers pale ale beer batter. Served with tartare, a garden salad & baked potato topped with sour cream & spring onion.	3 FILLETS	\$40.00
 CREAMY GARLIC KING PRAWNS		\$32.90
With kaffir lime scented jasmine rice and a garden salad.		
 PROSCIUTTO WRAPPED CHICKEN BREAST		\$32.50
Pocketed with spinach & fetta, served with broccolini, mash & finished with chardonnay, herb & dijon cream sauce.		
 GARDEN PEA FALAFEL		\$29.00
With quinoa salad, herb yoghurt & garden salad.		

Side Orders

PAN-FRIED MUSHROOMS	\$8.90
SEASONAL GARDEN VEGETABLES	\$9.90
FAT BOY CHIPS	\$7.50
With sea salt, cracked black pepper & a garlic aioli.	
WILTED BABY SPINACH	\$7.90
With toasted pine nuts.	
GARDEN SALAD	\$7.50
Mixed leaves with capsicum, onion, cucumber, tossed with a lemon dressing.	