

Starter

GARLIC, FRESH THYME & LEMON BREAD **\$6.90**

CHEF'S BRUSCHETTA OF THE DAY **\$9.90**
please refer to chef's specials for tonight's offering

BARN MADE PATÉ **\$14.90**
with hot toast & quince glaze

CHARCUTERIE SELECTION **\$18.00**
a selection of fine salumi from san jose smallgoods;
bresaola (cured eye of beef silverside fillet), *chorizo* (dry aged 100% pork, spanish style),
lombo (portuguese style dried spiced pork loin), *sopressa salami* (aged & cured spicy pork sausage)

served with *pendleton estate wild olives* from
the limestone coast, *baby cornichons* & *grissini*

Entree

WHOLE BABY SQUID **\$18.90**
stuffed with roasted red capsicum, spinach pesto & rice,
accompanied by a thick tomato & chilli sauce

SEARED SCALLOPS **\$18.90**
with chorizo, cauliflower puree & a burnt sage butter dressing

CREAMY GARLIC KING PRAWNS **\$18.90**
with jasmine rice

SOUTH AUSTRALIAN WHITING **\$18.90**
in coopers pale ale batter with tartare & lemon

CEVAPCICIS **\$15.90**
small skinless spicy sausages house made daily and served with our own tomato relish

FRESH SMOKY BAY OYSTERS
served natural with a ginger dressing & lemon **6 \$15.50 / 12 \$26.90**

with pancetta & kilpatrick dressing **6 \$16.50 / 12 \$29.50**

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.

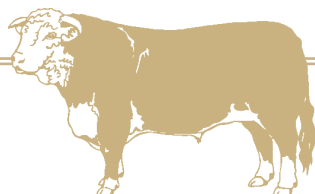
THE CATTLE ARE EXCLUSIVELY GRASS-FED,
ARE FREE FROM HGP & ARE FINISHED ON
THE LUSH PASTURES AT BOONDEROO,
10KM SOUTH OF THE RESTAURANT.

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 ABLE TO
OFFER OUR OWN BEEF AT THE BARN
STEAKHOUSE.

WE ARE ALSO PROUD TO BE ABLE TO
OFFER SUPERB BEEF FROM OUR
NEIGHBOURS AT THE FAMED MOUNT
SCHANCK STATION TO SUPPLEMENT OUR
SUPPLIES. THEY TOO ARE RENOWNED FOR
THE QUALITY OF THEIR PASTURES AND
SUPERIOR STOCK.



Our Famous Beef

AGED ON THE PREMISES & CHAR GRILLED ON MALLEE COALS
SERVED WITH HOUSE-MADE CEVAPCICI, OUR 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	\$29.50
800g	\$39.50

~ 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	\$32.90
600g <i>may be cooked blue, rare, medium rare or medium 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
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~ 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>	\$36.90
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 PRAWNS	8.00
CLASSIC BÉARNAISE	4.00
MUSHROOM, BACON & SHIRAZ JUS	4.00
RICH RED WINE JUS	4.00
DIANE	4.00

Alternative Suggestions

SOUTH AUSTRALIAN WHITING	2 fillets	\$30.90
in a crisp coopers beer batter with our house tartare and a wedge of lemon served with a garden salad & baked potato	3 fillets	\$37.00
CREAMY GARLIC KING PRAWNS		\$32.90
with jasmine rice and garden salad		
PROSCIUTTO WRAPPED CHICKEN BREAST		\$31.50
spinach and fetta pocketed chicken breast wrapped with prosciutto and finished with a white wine, herb and dijon mustard sauce, served with creamy mashed potato and asparagus		

Side Orders

PAN-FRIED MUSHROOMS	\$8.90
SEASONAL GARDEN VEGETABLES	\$9.90
roasted selection of current season vegetables	
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 & snow peas, tossed with a lemon dressing	