

Starter

GARLIC, FRESH THYME & LEMON BREAD
8.50

CHEF'S BRUSCHETTA OF THE DAY
Please refer to our staff for tonight's offering
12.00

BARN MADE PATÉ
With hot toast & quince glaze
16.50

THE BARN TASTING PLATE
19.00 (1-2 PEOPLE)
\$12 Per Extra Person
A selection of fine salami from Borga Smallgoods featuring;
Salame al Prosciutto
Hot Cacciatori Pepperoni
Smoked Prosciutto
Also served with;
Robe Dairy Labneh with house made dukkah
Barn made pickle
Black olive tapenade
Marinated artichokes
Warm pide bread

Entree

SEARED SCALLOPS
Prosciutto wrapped scallops with cauliflower puree and sage butter
19.50

SHANGHAI STYLE STICKY PORK BELLY
With kimchi slaw
19.50

CREAMY GARLIC KING PRAWNS
With kaffir lime scented jasmine rice
19.50

SOUTH AUSTRALIAN WHITING
In Coopers pale ale batter with tartare & lemon
19.50

PUMPKIN KIBBEH WITH SPINACH AND FETTA
With herbed yoghurt and petite salad
18.50

FRESH SMOKY BAY OYSTERS
Served natural with a ginger dressing & lemon
SIX \$18.00 / TWELVE \$35.00
With bacon & Kilpatrick dressing
SIX \$19.00 / TWELVE \$37.00

Our Famous Beef

AGED ON THE PREMISES & CHAR GRILLED ON MALLEE COALS

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

~ 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	34.50
800g	49.00

~ 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	39.00
600g <i>may be cooked blue, rare, or medium rare only</i>	49.00
1kg New York <i>may be cooked blue, rare or medium rare only</i>	65.00

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	85.00
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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.

250g fillet	39.00
Filet Mignon <i>wrapped with bacon & served with button mushroom, bacon & shiraz sauce</i>	42.00
Gorgonzola Pocketed <i>tail end pocketed with creamy blue cheese & topped with herb butter. We recommend cooking to a maximum of medium.</i>	42.00

~ SAUCE ~

Brandied Green Peppercorn	4.50
Creamy Garlic Prawn	8.50
Classic Béarnaise	4.50
Mushroom, Bacon & Shiraz Jus	4.50
Rich Red Wine Sauce	4.50
Steak Diane Sauce	4.50

Alternative Suggestions

SOUTH AUSTRALIAN WHITING

In a crisp Coopers pale ale beer batter. Served with tartare, a garden salad and a sour cream & spring onion topped baked potato

2 FILLET 34.50 / 3 FILLETS 42.00

CREAMY GARLIC KING PRAWNS

With kaffir lime scented jasmine rice and a garden salad

35.50

PROSCIUTTO WRAPPED CHICKEN BREAST

Pocketed with spinach & fetta, served with broccolini & finished with a chardonnay, herb and dijon cream sauce

34.00

PUMPKIN KIBBEH WITH SPINACH AND FETTA

Served with spiced cous cous, herbed yoghurt and a petite salad

33.00

Side Orders

PAN-FRIED MUSHROOMS

9.50

CHEF'S SIDE OF THE DAY

Please refer to our staff for tonight's offering

9.90

FAT BOY CHIPS

With sea salt, cracked black pepper and a garlic aioli.

9.00

GARDEN SALAD

8.00



W E D O T H I N G S D I F F E R E N T L Y H E R E

The Cleves family welcomes you to the Barn Steakhouse where we have been serving the finest aged steaks since 1988. The history of the Barn dates back to 1877, with ownership passing to Otto Spehr in 1893, who was the great-great uncle of Dale Cleves who subsequently purchased the property in 1965.

We are passionate about the fine Hereford cattle that we breed and finish on our properties in the region. This passion and sense of pride can also be found in the Steakhouse.

We take special care to select the freshest seafood and source the best oysters that South Australia has to offer. When the oysters from Coffin Bay, Streaky Bay or Ceduna are not at their peak, we do not offer them for sale. We now grow our own vegetables in the rich volcanic soils that surround the restaurant and pick them daily for you when the season allows. No preservatives, pesticides or herbicides are used in their production, just like nature intended.

Our real passion though is our beef. We select the best export quality beef available in the country. Our preference is for beef that is finished on grass as this provides meat with maximum flavour, just as nature intended. What we do differently at the Barn is that we age our beef on the premises for 8 weeks or longer. When you consider the work, the cost, the waste, is it really worthwhile to age beef for a long time? Most people and places say beef is aged when it is two weeks old. Like great wines that improve for 50 years, great beef gets sweeter, more tender and acquires a taste that cannot be duplicated except with proper ageing.

This is our kind of beef and it's more costly. We pay more in the beginning and we throw away more in the end. Why do we age steaks so long? We think it's all worthwhile when one customer tells us he's eaten "everywhere" and ours is the "best".

We grill our steaks over Mallee coals, which we source from the Murray Mallee region of South Australia, some 250kms north of Mount Gambier. The grill fire burns continuously for 364 days of the year and requires a skilled hand to ensure that it is at its optimal temperature to cook your steak. The coals give the steaks a unique flavour and succulent texture. It takes more effort, but the results are well worth it.

Great steak deserves great wine, and the cellar includes an extensive selection of red wines that we have carefully aged in our underground cellar on the premises. The cellar holds at a constant 13 degrees Centigrade allowing the wines to develop and mellow slowly, so when we pull the cork, the wine will be in its best condition. The natural bias in the cellar is for the fine wines of the nearby Coonawarra region, arguably Australia's most famous red wine region, where Cabernet Sauvignon is king. It is without doubt one of the great matches for fine steaks. We encourage you to make a selection from our cellar early so that we may decant the wine if necessary and allow it time to breathe, ensuring that it is in peak condition for you. Our knowledgeable staff will be more than happy to assist you with your selection.

Please be assured that we are here to help you enjoy the unique dining experience at the Barn Steakhouse.

D e s s e r t

AFFOGATO

Vanilla bean ice cream & an amaretto biscuit, with side shots of Frangelico hazelnut liqueur & espresso to blend as you please

14.50

ORANGE LIQUEUR ICE CREAM

Our home made ice cream served in the orange skin - a genuine Barn classic

14.50

ETON MESS

A despicably messy mixture of meringue, cream & berries.
This is an English classic dating back to the 1930's

14.50

CINNAMON DOUGHNUTS

Spanish styled baby doughnuts served with a hot chocolate & Pedro Ximinez sauce and macadamia ice cream

14.50

PEACH GALETTE

A rustic peach tart baked fresh and served with
Gelista Macadamia and Kangaroo Island Honey ice cream

14.50

BAILEYS CRÈME BRULEE

Served with hazelnut biscotti

14.50

GELATI TRIO

Chocolate, Salted Caramel and Lemon & Desert Lime
From South Australian based company Gelista

14.50

BASIL PANNACOTTA

Served with raspberries, strawberry jelly, fresh orange, berry sorbet
and orange croquant wafers

14.50

GOOEY CHOCOLATE PUDDING

Served with ice cream & drizzled with a hazelnut liqueur syrup.
Please allow 20 minutes for cooking time as we bake them fresh and to order.

14.50

C h e e s e

Australia Cheese Plate served with muscatels, lavosh and a date pistachio and walnut roulade

Select two cheeses 18.00 or three 27.00

L'ARTISAN MOUNTAIN MAN (Timboon, Vic)

A washed rind with slightly pungent yet round and complex taste. Made out of pasteurised milk, it is surprisingly complex in taste and soft in texture.

L'ARTISAN EXTRAVAGANT (Timboon, Vic)

This hand-ladled triple crème is made using local organic milk and cream..

BERRY'S CREEK TARWIN BLUE (South Gippsland, Vic)

This farmhouse blue takes its name from the local river. It has a rich buttery texture and distinct creamy blue finish.

After Dinner

COFFEE

by Bricks & Mortar

Cappuccino, Flat White, Latte, Macchiato, Short Black, Long Black

- each served with a South Australian made Haigh's chocolate.

\$4.00

LIQUEUR COFFEE

Select your favourite liqueur. Topped with lashings of whipped cream & served with a South Australian made Haigh's chocolate.

\$12.50

CHAI LATTE

Sprinkled with cinnamon & served with a South Australian made Haigh's chocolate.

\$4.00

HOT CHOCOLATE

\$4.00

MOCHA

\$4.00

Premium Teas

by T-Bar

JASMIN DRAGON EYES WHITE

\$4.00

This special hand rolled white tea has more health benefits than green tea.

Place the pieces into your cup and watch them unravel to rest at the bottom.

Not recommended with milk.

AUSTRALIAN DAINTREE BLACK

\$4.00

A medium strength black tea grown in the same proximity as the Daintree rain forest of North Queensland

This tea is caffeinated and can be taken with milk.

PURI-T HERBAL

\$4.00

A gentle cleansing tonic flavoured with calendula flower, dandelion root, nettle, red clover, elder flower, hibiscus flower, spearmint & ginger.

Not recommended with milk.

HIGH-T HERBAL

\$4.00

Black tea blended with Tibetan flowers, berries & rhubarb pieces.

This tea is caffeinated and not recommended with milk.

CAMOMILE ORGANIC

\$4.00

This classic herbal tea has a delicate flavour & a beautiful golden coloured infusion.

This tea is not caffeinated and not recommended with milk.

JAPANESE CHERRY GREEN

\$4.00

Green sencha tea with added cherry blossoms.

Lower in caffeine and not recommended with milk.

Dessert & Sweeter Styled Wine

AUSTRALIA

2011	Di Giorgio Botrytis Semillon 500ml	Lucindale	\$39.50
			<i>Glass</i> \$9.00
2011	Frogmore Creek Iced Riesling 375ml	Coal River Valley, Tas	\$44.00
2011	Hollick 'The Nectar' 375ml	Coonawarra	\$42.00
2007	Pressing Matters R139 Botrytis Riesling 375ml	Coal River Valley, Tas	\$49.00
2006	Rockford 'Cane Cut' Semillon 375ml	Barossa Valley	\$55.00
2008	Wendouree Muscat Of Alexandria 375ml	Clare Valley	\$55.00

FRANCE

2005	Chateau du Pavillon 375ml	Bordeaux	\$39.90
2010	Carmes de Rieussec 375ml	Sauternes	\$49.00
1998	Chateau Rieussec 750ml	Sauternes	\$240.00
2009	Chateau Lafaurie-Peyreguay 375ml	Sauternes	\$99.00
2001	Chateau Lafaurie-Peyreguay 375ml	Sauternes	\$189.00
2009	Chateau La Tour Blanche 375ml	Sauternes	\$115.00
2001	Domaine Stirn Gewurztraminer SGN 375ml	Alsace	\$129.00

GERMANY

2007	Dr. Loosen Urziger Wurzgarten Riesling Auslese 375ml	Mosel	\$99.00
2008	Gunderloch Rothenberg 'Nackenheim' Gold Cap 375ml	Rheinhessen	\$89.00

AUSTRIA

2006	Kracher Beerenauslese 375ml	Burgenland	\$75.00
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GREECE

2006	Argyros Estate Vinsanto 4yrs 500ml	Santorini	\$95.00
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Ports & Fortifieds

PORT STYLE

		Glass 60ml	Bottle
NV	Penfolds Great Grandfather	\$45.00	
NV	Penfolds Grandfather	\$16.00	
NV	Seppeltsfield PARA DP90 Rare	\$13.00	
NV	Saltram Mr Pickwicks Tawny	\$14.00	
NV	Yalumba Galway Pipe	\$9.50	
NV	919 Wines Classic Tawny	\$10.50	
NV	Fonseca Bin No. 27 Finest Reserve Port (Portugal)	\$10.00	
1979	Chateau Reynella Vintage Port 750ml		\$169.00
1947	Hardy's Show Vintage Tawny Port Bin No C336 (McLaren Vale)		\$240.00
1976	Hardy's Vintage Port 750ml		\$149.00
1972	Hardy's Vintage Port 750ml		\$195.00
1973	Seppelt RB 706 Rutherglen/Barooga Vintage Port 750ml		\$139.00
1983	Fonseca Vintage Port 750ml (Portugal)		\$295.00
1970	Quinta do Noval Port 750ml (Portugal)		\$390.00
1963	Quinta do Noval Port 750ml (Portugal)		\$550.00
1985	Warre's Vintage Port 750ml (Portugal)		\$250.00
1998	Warres 'Quinta do Cavadinha' Vintage Port 375ml (Portugal)		\$59.50

MUSCAT & TOKAY STYLE

NV	Seppeltsfield Rutherglen Grand Muscat	\$11.00
NV	Seppeltsfield Rutherglen Grand Tokay	\$11.00
NV	Stanton & Killeen Rutherglen Muscat	\$7.90
NV	Chambers Rutherglen Grand Muscat	\$22.00

PEDRO XIMINEZ

NV	Valdespino Pedro Ximinez	\$8.00
NV	Romate 'Cardenal Cisneros' Pedro Ximinez	\$12.00
1983	Toro Albala Pedro Ximinez 'Don Gran Reserva'	\$13.00
1946	Toro Albala Don PX Convento Seleccion	\$80.00
1949	Toro Albala Don PX Seleccion	\$75.00
1965	Toro Albala Don PX Seleccion	\$60.00

Digestives

COGNAC

Normandin-Mercier 'La Peraudiere' Grande Champagne 20yrs	<i>140 yr anniv release</i>	\$24.00
Remy Martin XO Special		\$22.00
Tesseron XO no 76		\$19.00
Remy Martin VSOP		\$12.00
Courvoisier VSOP		\$11.00

ARMAGNAC

1985 Delord Bas Armagnac		\$14.00
1981 Francis Darroze 'Domaine de Bertruc' Grand Bas Armagnac		\$19.00
1965 Casterede Bas Armagnac		\$27.50

SINGLE MALTS + PREMIUM BLENDS

Chivas Regal		\$9.50
Johnnie Walker Blue Label		\$27.50
Glenfarclas 21 yo	Speyside	\$20.00
Glenmorangie 10yo	Highland	\$11.00
Laphroaig 10yo	Islay	\$12.50
Talisker 10yo	Isle Of Skye	\$12.00
Springbank 10yo	Campbelltown	\$12.00
Ardbeg Uigeadail	Islay	\$18.00
Nikka 'From The Barrel' Whisky	Japan	\$14.00
Hellyer Rd Pinot Noir Finish	Tasmania	\$11.00

GRAPPA

Jacopo Poli Po' Smooth Moscato Grappa	Veneto, Italy	\$9.00
Antinori Tignanello Grappa	Tuscany, Italy	\$14.00
Marolo Grappa di Barolo 12 YO	Piemonte, Italy	\$19.00

Liqueurs

Averna		\$9.00
Baileys Irish Cream		\$8.00
Grand Marnier		\$10.00
Drambuie		\$10.00
DOM Benedictine		\$10.00
Sambuca (White or Black)		\$9.50
Galliano Liqueur		\$9.50
Amaretto Almond Liqueur		\$9.50
Frangelico Hazelnut Liqueur		\$8.50
Cointreau		\$10.00
Glavya		\$10.00
Chambord		\$9.50

D e s s e r t

AFFOGATO	\$14.50
Vanilla bean ice cream & an amaretto biscuit, with side shots of Frangelico hazelnut liqueur & espresso to blend as you please.	
ORANGE LIQUEUR ICE CREAM	\$13.90
Our home made ice cream served in the orange skin - a genuine Barn classic.	
ETON MESS	\$13.90
A despicably messy mixture of meringue, cream & berries. This is an English classic dating back to the 1930's.	
CINNAMON DOUGHNUTS	\$13.90
Spanish styled baby doughnuts served with a hot chocolate & Pedro Ximinez sauce & macadamia ice cream.	
MANGO & PINA COLADA SUNDAE	\$13.90
Mango cream and mango granita with coconut laced ice cream.	
VANILLA BEAN PANNACOTTA	\$13.90
Served with cointreau laced strawberries and roasted rhubarb from our garden	
GOOEY CHOCOLATE PUDDING	\$13.90
Served with ice cream & drizzled with a hazelnut liqueur syrup.	

C h e e s e

CHEESE PLATE	for one	\$15.90
Delice De Cremiers (Burgundy, France) a luxurious triple cream cheese,	to share	\$25.90
Maffra Cloth Cheddar (Gippsland) an English style cheddar matured for up to 24 months and Hervé Mons Blue d'Auvergne (France) a moist, creamy blue from cow's milk. Served with Lavosh and botrytis poached pear		

Our cellar master recommends pairing our desserts & cheeses with 2011 Di Giorgio Botrytis Semillon, a luscious dessert wine from the Limestone Coast. Served by the bottle (500ml \$39.50) or poured by the glass (75ml \$9.00).

More suggestions are offered on the following pages...

After Dinner

COFFEE	\$4.00
Cappuccino, Flat White, Latte, Macchiato, Short Black, Long Black - each served with our hand rolled Belgium chocolate.	
LIQUEUR COFFEE	\$12.50
Select your favourite liqueur. Topped with lashings of whipped cream & served with a hand rolled Belgium chocolate.	
CHAI LATTE	\$4.00
Sprinkled with cinnamon & served with a hand rolled Belgium chocolate.	
HOT CHOCOLATE	\$4.00
MOCHA	\$4.00

Premium Teas

by T-Bar

JASMIN DRAGON EYES WHITE	\$4.00
This special hand rolled white tea has more health benefits than green tea. Place the pieces into your cup and watch them unravel to rest at the bottom. Not recommended with milk.	
AUSTRALIAN DAINTREE BLACK	\$4.00
A medium strength black tea grown in the same proximity as the Daintree rain forest of North Queensland This tea is caffeinated and can be taken with milk.	
PURI-T HERBAL	\$4.00
A gentle cleansing tonic flavoured with calendula flower, dandelion root, nettle, red clover, elder flower, hibiscus flower, spearmint & ginger. Not recommended with milk.	
HIGH-T HERBAL	\$4.00
Black tea blended with Tibetan flowers, berries & rhubarb pieces. This tea is caffeinated and not recommended with milk.	
CAMOMILE ORGANIC	\$4.00
This classic herbal tea has a delicate flavour & a beautiful golden coloured infusion. This tea is not caffeinated and not recommended with milk.	
JAPANESE CHERRY GREEN	\$4.00
Green sencha tea with added cherry blossoms. Lower in caffeine and not recommended with milk.	

Dessert & Sweeter Styled Wine

AUSTRALIA

2011	Frogmore Creek Iced Riesling	Coal River, Tas	375ml	\$41.90
2011	Hollick "The Nectar"	Coonawarra	375ml	\$39.50
2009	Cape Jaffa 'La Lune' Botrytis Semillon	Mount Benson	375ml	\$39.50
2011	DiGiorgio Botrytis Semillon	Lucindale	500ml	\$39.50
			Glass	\$9.00
2007	Pressing Matters R139 Botrytis Riesling	Coal River, Tas	375ml	\$49.00
2006	Rockford 'Cane Cut' Semillon	Barossa Valley	375ml	\$49.00
2008	Wendouree Muscat Of Alexandria	Clare Valley	375ml	\$49.00

FRANCE

2005	Chateau du Pavillon	Bordeaux	375ml	\$39.90
2008	Carmes de Rieussec	Sauternes	375ml	\$47.90
1998	Chateau Rieussec	Sauternes	750ml	\$240.00
2009	Chateau Lafaurie-Peyraguey	Sauternes	375ml	\$89.00
2001	Chateau Lafaurie-Peyreguay	Sauternes	375ml	\$189.00
2009	Chateau La Tour Blanche	Sauternes	375ml	\$105.00
1996	Domaine Pichot Vouvray "Moulloux" Collection	Loire Valley	750ml	\$79.00
2001	Domaine Stirn Gewurztraminer SGN	Alsace	500ml	\$129.00

GERMANY

2007	Dr. Loosen Urziger Wurzgarten Riesling Auslese	Mosel	375ml	\$99.00
2008	Gunderloch Rothenberg 'Nackenheim' Auslese GC	Rheinhessen	375ml	\$89.00

AUSTRIA

2006	Kracher Beerenauslese	Burgenland	375ml	\$69.00
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Ports & Fortifieds

PORT BY THE GLASS

Penfolds Great Grandfather Port		\$35.00
Penfolds Grandfather Port		\$16.00
Seppeltsfield PARA DP 90 Rare Tawny		\$13.00
Fonseca Bin No 27 Tawny Port	Portugal	\$10.00
Saltram Mr Pickwick's Tawny		\$14.00
Yalumba Galway Pipe		\$9.50
919 Wines Classic Tawny		\$10.50
Brown Brothers Reserve Port		\$6.50

MUSCAT & TOKAY STYLE BY THE GLASS

Seppeltsfield Rutherglen Grand Tokay		\$9.50
Seppeltsfield Rutherglen Grand Muscat		\$9.50
Chambers Rutherglen Grand Muscat		\$22.00

PEDRO XIMINEZ BY THE GLASS

Romate 'Cardenal Cisneros' Pedro Ximinez		\$12.00
Valdespino Pedro Ximinez		\$7.90

VINTAGE PORT BY THE BOTTLE

1978 Chateau Reynella Vintage Port		750ml	\$169.00
1979 Chateau Reynella Vintage Port		750ml	\$149.00
1996 Warres Quinta da Cavadinha Vintage Port	Portugal	375ml	\$59.90
1985 Warres Vintage Port	Portugal	750ml	\$250.00
1970 Quinta do Noval Vintage Port	Portugal	750ml	\$390.00

Digestives

COGNAC

Normandin-Mercier 'La Peraudiere' Grande Champagne 20yrs	<i>140 yr anniv release</i>	\$24.00
Remy Martin XO Special		\$19.00
Martell Cordon Bleu		\$19.00
Remy Martin VSOP		\$11.00
Courvoisier VSOP		\$11.00

ARMAGNAC

1985 Delord Bas Armagnac		\$14.00
1981 Francis Darroze 'Domaine de Bertruc' Grand Bas Armagnac		\$19.00

SINGLE MALTS + PREMIUM BLENDS

Chivas Regal		\$9.50
Johnnie Walker Blue Label		\$27.50
Glenfarclas 21 yo	<i>Speyside</i>	\$16.90
Glenmorangie 10yo	<i>Highland</i>	\$10.00
Laphroaig 10yo	<i>Islay</i>	\$11.00
Talisker 10yo	<i>Isle Of Skye</i>	\$11.00
Macallan Malt 12yo	<i>Speyside</i>	\$12.00
Springbank 10yo	<i>Campbelltown</i>	\$11.00
Springbank 1998 Small Cask 53.3%	<i>Campbelltown</i>	\$17.50

GRAPPA

Jacopo Poli Po' Smooth Moscato Grappa	Veneto, Italy	\$9.00
Antinori Tignanello Grappa	Tuscany, Italy	\$14.00

Liqueurs

Averna	\$8.50
Baileys Irish Cream	\$7.50
Grand Marnier	\$9.00
Drambuie	\$9.00
DOM Benedictine	\$9.00
Sambuca (White)	\$8.50
Sambuca (Black)	\$8.50
Galliano Liqueur	\$8.50
Amaretto Almond Liqueur	\$8.50
Frangelico Hazelnut Liqueur	\$8.50
Cointreau	\$9.00
Glayva	\$9.00