

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

**A SURCHARGE OF 10% APPLIES
ON ALL PUBLIC HOLIDAYS**

Entree

SEARED SCALLOPS

Prosciutto, cauliflower puree, sage butter

19.50

FIVE SPICE DUCK

Pink peppercorn pomegranate glaze, wilted spinach

19.50

BEETROOT AND SHALLOT TART

With horseradish cream

19.50

KINGFISH AND SALMON CARPACCIO

Green curry dressing, pomegranate seeds

19.50

CHARRED SA KING PRAWNS

Bisque, buttermilk, pickled fennel

19.50

SPICED SOFT SHELL CRAB

With harissa aioli, petite salad

19.50

SMOKY BAY OYSTERS

Natural with a ginger dressing & lemon

SIX 18.00 / TWELVE 35.00

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	36.00
	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	39.50
	600g	49.00
	<i>may be cooked blue, rare, or medium rare only</i>	
}	1kg New York	65.00
	<i>may be cooked blue, rare or medium rare only</i>	

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 five 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	42.00
	Filet Mignon	44.00
	<i>wrapped with bacon & served with button mushroom, bacon & shiraz sauce</i>	
}	Gorgonzola Pocketed	44.00
	<i>tail end of the tenderloin pocketed with creamy blue cheese & topped with herb butter.</i>	
	<i>We recommend cooking to a maximum of medium.</i>	

~ SAUCE ~

Brandied Green Peppercorn	4.50
Creamy Garlic Prawn	9.00
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, salad
and a sour cream & spring onion topped baked potato

2 FILLET 35.50 / 3 FILLETS 43.00

CHARRED KING PRAWNS

Bisque, buttermilk, pickled fennel, petite salad

37.50

PROSCIUTTO WRAPPED CHICKEN BREAST

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

35.00

MOROCCAN MUSHROOM PARCEL

With spiced carrot puree and spinach

33.00

Side Orders

CHEF'S SIDE OF THE DAY

9.90

PAN-FRIED MUSHROOMS

9.50

FAT BOY CHIPS WITH GARLIC AIOLI

9.00

DRESSED GREEN LEAVES WITH FENNEL, CUCUMBER, CELERY & SPRING ONION

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

15.50

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

APPLE GALETTE

A rustic apple tart baked fresh, served with *Gelista* Macadamia and Kangaroo Island

Honey ice cream, warm maple syrup sauce and a nut and cranberry crumb

14.50

BAILEYS CRÈME BRULEE

With milk chocolate mousse, hazelnut biscotti

14.50

CAMOMILE AND YOGHURT PANNA COTTA

Served with rosé poached quince and quinoa crisp

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

COMTE (Comte, France)

Made from cows milk, this semi-hard cheese has a firm but smooth texture. Fruit, nut and pepper flavours are common with this cheese, one of the most popular cheeses in France.

FROMAGER D’AFFINOIS (Rhone-Alpes, France)

Made near Pelussin in the Rhone Valley. It has a thin white mold and has developed a mild sweet milk flavor with a hint of mushroom.

BERRY’S CREEK MOSSVALE BLUE (South Gippsland, Vic)

This farmhouse blue takes its name from the local river. It has a mild and creamy salty blue flavor.

After Dinner

COFFEE

by Bricks & Mortar

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

- each served with a Barn made treat

\$4.00

LIQUEUR COFFEE

Select your favourite liqueur. Topped with lashings of whipped cream & served with a Barn made treat.

\$12.50

CHAI LATTE

Sprinkled with cinnamon & served with a Barn made treat.

\$4.00

HOT CHOCOLATE

\$4.00

MOCHA

\$4.00

Premium Teas

by T-Bar

JASMIN DRAGON EYES WHITE

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.

\$4.00

AUSTRALIAN DAINTREE BLACK

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.

\$4.00

PURI-T HERBAL

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

Not recommended with milk and caffeine free.

\$4.00

CAMOMILE ORGANIC

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

This tea is not caffeinated and not recommended with milk.

\$4.00

JAPANESE CHERRY GREEN

Green sencha tea with added cherry blossoms.

Lower in caffeine and not recommended with milk.

\$4.00

PEPPERMINT HERBAL

The refreshing spice of peppermint tea is as soothing on the soul as it is on your mouth.

A high content of etheric-oils gives the brew a strong but pleasant aroma.

Not recommended with milk and caffeine free.

\$4.00

ENGLISH BREAKFAST HERBAL

English Breakfast has all the malty flavour you'd expect but for some reason we can't help but think of candied oranges when drinking it black.

\$4.00

Dessert & Sweeter Styled Wine

AUSTRALIA

2011	Di Giorgio Botrytis Semillon 500ml	Lucindale	\$39.50	2122
2016	Frogmore Creek Iced Riesling 375ml	Coal River Valley, Tas	\$49.00	5014
2015	Hollick 'The Nectar' 375ml	Coonawarra	\$44.00	5002
2016	Pressing Matters R139 Botrytis Riesling 375ml	Coal River Valley, Tas	\$55.00	5005
2009	Rockford 'Cane Cut' Semillon 375ml	Barossa Valley	\$55.00	5117
2014	Wendouree Muscat Of Alexandria 375ml	Clare Valley	\$55.00	5010

FRANCE

2005	Chateau du Pavillon 375ml	Bordeaux	\$39.90	5009
2010	Carmes de Rieussec 375ml	Sauternes	\$55.00	5003
1975	Chateau Coutet 750ml	Barsac	\$290.00	5006
2010	Chateau Rieussec 750ml	Sauternes	\$275.00	5007
2009	Chateau Lafaurie-Peyreguay 375ml	Sauternes	\$120.00	2116
2001	Chateau Lafaurie-Peyreguay 375ml	Sauternes	\$189.00	5008
2009	Chateau La Tour Blanche 375ml	Sauternes	\$125.00	2117
2013	Domaine de la Pigeade Muscat de Beaumes de Venise 375ml	Rhone	\$45.00	5015
2001	Domaine Stirn Gewurztraminer SGN 375ml	Alsace	\$129.00	5012

GERMANY

2007	Dr. Loosen Urziger Wurzgarten Riesling Auslese 375ml	Mosel	\$105.00	5011
2008	Gunderloch Rothenberg 'Nackenheim' Gold Cap 375ml	Rheinhessen	\$99.00	5013

AUSTRIA

2006	Kracher Beerenauslese 375ml	Burgenland	\$75.00	4513
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GREECE

2006	Argyros Estate Vinsanto 4yrs 500ml	Santorini	\$95.00	5018
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Ports & Fortifieds

PORT STYLE

		Glass 60ml	Bottle
NV	Penfolds Great Grandfather	\$45.00	
NV	Penfolds Grandfather	\$17.00	
NV	Seppeltsfield PARA 21yo Rare	\$14.00	
NV	Saltram Mr Pickwicks Tawny	\$15.00	
NV	Yalumba Galway Pipe	\$11.00	
NV	919 Wines Classic Tawny	\$11.00	
NV	Fonseca Bin No. 27 Finest Reserve Port (Portugal)	\$11.00	
1971	Chateau Reynella Vintage Port 750ml		\$290.00
1967	Chateau Reynella Vintage Port 750ml		\$190.00
2002	Rockford Shiraz Vintage Port 750ml		\$195.00
1978	Chambers Rosewood Vintage Port 750ml		\$150.00
1975	Hardy's Vintage Port 750ml		\$125.00
1976	Quelltaler Wyatt Earp Vintage Port		\$195.00
1971	Saltram Mamre Book Vintage Port 750ml		\$165.00
1983	Fonseca Vintage Port 750ml (Portugal)		\$295.00
1970	Quinta do Noval Port 750ml (Portugal)		\$390.00
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	\$12.00
NV	Seppeltsfield Rutherglen Grand Tokay	\$12.00
NV	Chambers Rutherglen Grand Muscat	\$22.00

PEDRO XIMINEZ

NV	Valdespino Pedro Ximinez	\$9.00
NV	Romate 'Cardenal Cisneros' Pedro Ximinez	\$13.00
1986	Toro Albala Pedro Ximinez 'Don Gran Reserva'	\$16.00

We have been fortunate to receive a bottle each of these legendary wines, impossibly intense PX from great vintages. Robert Parker's Wine Advocate bestowed 100 pts on the 1946.

These are ultra rare, ultra impressive and dare I say it good value for such treasures.

1946	Toro Albala Don PX Convento Seleccion	\$80.00
1949	Toro Albala Don PX Seleccion	\$72.50
1965	Toro Albala Don PX Seleccion	\$65.00

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		\$20.00
Remy Martin VSOP		\$12.00

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	\$12.00
Laphroaig 10yo	Islay	\$13.00
Talisker 10yo	Isle Of Skye	\$12.50
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	\$9.50
Antinori Tignanello Grappa	Tuscany, Italy	\$14.00
Marolo Grappa di Barolo 12 YO	Piemonte, Italy	\$19.00

Liqueurs

Averna		\$10.00
Baileys Irish Cream		\$8.50
Grand Marnier		\$10.00
Drambuie		\$10.00
DOM Benedictine		\$11.00
Sambuca (White or Black)		\$10.00
Galliano Liqueur		\$10.00
Amaretto Almond Liqueur		\$10.00
Frangelico Hazelnut Liqueur		\$8.50
Cointreau		\$10.00
Glavva		\$11.00
Chambord		\$9.50