

# Starter

**GARLIC, FRESH THYME & LEMON BREAD**

9.50

**CHEF'S BRUSCHETTA OF THE DAY**

Please refer to our staff for tonight's offering

13.00

**BARN MADE PATÉ**

With hot toast & quince glaze

18.50

**THE BARN TASTING PLATE**

**21.00** (1-2 PEOPLE)

\$12 Per Extra Person

*A selection of fine salami from Borga Smallgoods featuring;*

Salame al Prosciutto

Hot Cacciatori Pepperoni

Pork and Pistashio Soppressa

*Also served with;*

Robe Dairy Labneh with house made dukkah

Cornichons

Black olive tapenade

Warm Turkish bread

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

# Entree

## SEARED SCALLOPS

Prosciutto, cauliflower puree, basil oil

23.00

## SOY AND STAR ANISE BRAISED DUCK

With pickled cumquats, wilted spinach

22.00

## KINGFISH AND SALMON CARPACCIO

Green curry dressing, pomegranate seeds

22.00

## SMOKY BAY OYSTERS

Natural with a ginger dressing & lemon

SIX 20.00 / TWELVE 39.00

# Our Famous Beef

AGED ON THE PREMISES & CHAR GRILLED

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	37.00
	800g	59.00

## ~ 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	42.00
	600g	59.00
	<i>may be cooked blue, rare, or medium rare only</i>	
}	1kg New York	80.00
	<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.

}	250g	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	45.00
	Filet Mignon	46.00
	<i>wrapped with bacon &amp; served on top of a garlic butter crouton with button mushroom, bacon &amp; shiraz sauce</i>	
}	Gorgonzola Pocketed	46.00
	<i>tail end of the tenderloin pocketed with creamy blue cheese &amp; topped with herb butter. We recommend cooking to a maximum of medium.</i>	

## ~ SAUCE & BUTTER ~

Brandied Green Peppercorn	5.00
Steak Diane Sauce	5.00
Mushroom, Bacon & Shiraz Jus	5.00
Herb and garlic butter	3.00

## 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 38.00 / 3 FILLETS 49.00**

### **PROSCIUTTO WRAPPED CHICKEN BREAST**

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

**37.00**

### **SHITAKE MUSHROOM AND CHEESE FRITTERS**

With Spanish style roasted vegetable braise

**35.00**

## Side Orders

### **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".

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

**17.00**

## **ORANGE LIQUEUR ICE CREAM**

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

**15.50**

## **ETON MESS**

A despicably messy mixture of meringue, cream & berries.

This is an English classic dating back to the 1930's

**15.50**

## **CINNAMON DOUGHNUTS**

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

**15.50**

## **STICKY DATE PUDDING**

Served with butterscotch sauce and whipped cream

**15.50**

## **BAILEYS CRÈME BRULEE**

With milk chocolate mousse, hazelnut biscotti

**15.50**

## **GOOEY CHOCOLATE PUDDING**

Served with ice cream & drizzled with a hazelnut liqueur syrup.

**15.50**