

STARTER

Garlic, Fresh Thyme & Lemon Bread

14.00

Chef's Bruschetta Of The Day

Please refer to our staff for tonight's offering

18.00

Olive all'ascolana (six)

*Panko crumbed queen green
olives stuffed with fetta*

15.00

Barn Made Paté

With hot toast & quince glaze

27.00

The Barn Tasting Plate

30.00 (1-2 people)

15.00 per extra person

A selection of fine salumi from
Borga Smallgoods featuring:

*San Daniele Prosciutto
Hot Cacciatore Pepperoni
Pork and Pistashio Sopressa*

Also served with:

*House made Labneh with chef's dukkah
Cornichons
Black olive tapenade
Warm Turkish bread*

A surcharge of 15% applies on all South Australian public holidays (Includes Christmas Eve and New Year's Eve).

We kindly advise that bills may be divided equally. While we are unable to accommodate individual itemised splits, a detailed invoice will be provided for each table, allowing guests to determine their individual contributions with ease.

We kindly request that each guest orders at least one menu item (Entrée or Main).

The Barn Steakhouse requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.



ENTREE

Seared Scallops

Prosciutto, cauliflower puree, basil oil

32.00

Coffin Bay Oysters

Natural with a ginger dressing & lemon

Six 36.00 / Twelve 69.00

Tuna Tataki

*Seared tuna loin with ponzu dressing,
kewpie mayo and garlic chips*

30.00

Wagyu Beef Carpaccio

*Rare wagyu, anchovy aioli, rocket,
capers, parmigiano reggiano*

29.00

Soy and Star Anise Braised Duck

With pickled cumquats, wilted spinach

29.00

Zucchini and Chickpea Polpette

With spiced tomato sauce & herb salad

27.00



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	400g	47.00
<i>Aged for 60 to 90 days, the rump is the most flavoursome cut of beef & is the steak connoisseur's choice.</i>	800g	88.00

Porterhouse

The Barn's Prime Aged Porterhouse	400g	55.00
<i>Aged for 60 to 120 days, our thick cut sirloin is much sought after for its flavor and tenderness.</i>	600g	80.00
	<i>may be cooked blue, rare, or medium rare only</i>	

Wagyu Sirloin	250g	105.00
<i>The sirloin is rich, extremely tender & well marbled with a score of six to seven.</i>		

SAUCES & BUTTER LISTED ON NEXT PAGE >



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

Eye and Scotch Fillet

The Barn’s Prime Eye Fillet

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

220-250g fillet 59.00

Filet Mignon 64.00

wrapped with bacon & served on top of a garlic butter crouton with button mush-room, bacon & shiraz sauce

Gorgonzola Pocketed 64.00

*tail end of the tenderloin pocketed with creamy blue cheese & topped with herb butter.
Can only be cooked to a maximum of medium.*

Angus Scotch

Natural marbling makes it stand out as a tender and flavoursome cut. Also known as Rib-Eye

350g-400g 75.00

SAUCE & BUTTER

Brandied Green Peppercorn

6.00

Steak Diane Sauce

6.00

Herb and Garlic Butter

4.50

Horseradish Cream

5.50

Mushroom, Bacon & Shiraz Jus

6.00

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 fillets 52.00 / 3 fillets 67.00

Prosciutto Wrapped Chicken Breast

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

47.00

Mushroom & Truffle Arancini

*With a red pepper sauce & goat curd,
served with broccolini with garlic butter*

40.00

SIDE ORDERS

Fat Boy Chips with Garlic Aioli

15.00

Seasonal Salad of the Day

See daily specials

14.00

Seasonal Vegetables of the Day

See daily specials

16.00



DESSERT

Affogato

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

20.00

Orange Liqueur Ice Cream

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

19.00

Mango Cheesecake

*Deconstructed cheesecake with mango sorbet,
mango and passionfruit compote
and an oat & honey crumble*

20.00

Baileys Crème Brulee

*With milk chocolate mousse,
hazelnut biscotti*

20.00

Gooey Chocolate Pudding

Please allow minimum 25 minutes

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

20.00

Sticky Date Pudding

With butterscotch sauce and Chantilly cream

20.00

Cheese

Barossa Valley Cheese Co. Wanera Washed Rind with toffee pears and black pepper Parmesan wafers

20.00

