



CHRISTMAS DAY · 2026

THE BARN STEAKHOUSE

THREE COURSES · \$150 PER PERSON

AMUSES

Olive all'ascolana

Panko crumbed queen green olives stuffed with fetta

Coffin Bay oyster shooter

Japanese dressing and pickled ginger

Beef carpaccio en croûte

MAIN COURSE

The Barn's Prime Eye Fillet · 220–250g

*Cooked to your liking, finished with herb and garlic butter
Served with house-made cevapcici, traditional continental salad
and a baked potato topped with sour cream and spring onion*

DESSERT

Christmas pudding

Brandy custard and vanilla ice cream

CHILDREN'S MENU · \$55 PER CHILD (UNDER 12)

MAIN COURSE

The Barn's rump steak

Baked potato, garden salad and tomato sauce

DESSERT

Ice cream sundae with a selection of toppings

BOOKING TERMS

Pre-booking essential · Full pre-payment required at time of booking · Please advise dietary requirements when booking
Cancellations after midnight on 21 December are non-refundable.