

STARTER

Garlic, Fresh Thyme & Lemon Bread

13.00

Chef's Bruschetta Of The Day

Please refer to our staff for tonight's offering

17.00

Barn Made Paté

With hot toast & quince glaze

26.00

The Barn Tasting Plate

28.00 (1-2 people)

14.00 per extra person

A selection of fine salumi from
Borga Smallgoods featuring:

San Daniele Prosciutto

Hot Cacciatori Pepperoni

Pork and Pistashio Sopressa

Also served with:

House made Labneh with chefs dukkah

Cornichons

Black olive tapenade

Warm Turkish bread

A surcharge of 15% applies on all public holidays. Itemised split bills are not available.

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

29.00

Tuna Tartare

*With ginger oil, wasabi,
sesame seeds, pickled cucumber*

29.00

Soy and Star Anise Braised Duck

With pickled cumquats, wilted spinach

28.00

Coffin Bay Oysters

Natural with a ginger dressing & lemon

Six 36.00 / Twelve 69.00

Wagyu Beef Tataki

Rare wagyu, Daikon radish, wasabi and shiso

29.00

Mushroom & Truffle Arancini

With a red pepper sauce and goats curd

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 45.00

Aged for 60 to 90 days, the rump is the most flavoursome cut of beef & is the steak connoisseur's choice.

800g 85.00

Porterhouse

The Barn's Prime Aged Porterhouse

400g 52.00

Aged for 60 to 120 days, our thick cut sirloin is much sought after for its flavor and tenderness.

600g 78.00

may be cooked blue, rare, or medium rare only

Wagyu Sirloin

250g 95.00

The sirloin is rich, extremely tender & well marbled with a score of six to seven.

SAUCES & BUTTER
LISTED ON NEXT PAGE



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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

220-250g fillet 55.00

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

Filet Mignon 58.00

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

Gorgonzola Pocketed 58.00

tail end of the tenderloin pocketed with creamy blue cheese & topped with herb butter.

Can only be cooked to a maximum of medium.

Waygu Eye Fillet

200g-250g fillet 95.00

Tender & well marbled with a score of five to seven.

Angus Scotch

350g-400g 69.00

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

SAUCE & BUTTER

Brandied Green Peppercorn

5.50

Steak Diane Sauce

5.50

Herb and Garlic Butter

4.00

Horseradish Cream

5.00

Mushroom, Bacon & Shiraz Jus

5.50

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 fillets 49.00 / 3 fillets 65.00

Prosciutto Wrapped Chicken Breast

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

46.00

Za'atar Crusted Cauliflower Steak

With hummus and a spiced grain & mint salad

40.00

SIDE ORDERS

Fat Boy Chips with Garlic Aioli

13.00

Dressed Green Leaves with Fennel, Cucumber, Celery & Spring Onion

10.00

Seasonal Vegetables

See daily specials

15.00

