

Aperitif

Maidenii Classic Vermouth
served over ice 8

Aperol Spritz
sparkling wine, aperol, soda and a squeeze of orange 14

Share Plates

Cobb Loaf
daily preparation 6
add olive tapenade, house-made dukkah & olive oil 5

Hervey Bay Scallops ^{gf}
wakame & lemon myrtle butter 16

Confit Duck Rillettes ^{gfo}
endive, tomato pear chutney & toast 14

Handmade Spring Rolls ^v
asian veg and shiitake w mint dipping sauce 11

Crispy Berkshire Pork Belly
swede purée & caramelised orange glaze 13

Soft Shell Crab ^{gf}
ripped basil & texan chili syrup 15

Thai Beef Salad
marinated beef, cashews, sesame seeds & crispy shallots 14/24

The Barn Pâté ^{gfo}
olive oil grilled bread 12

Mains

Daily Feature
Our team will inform you of today's special dish

Kangaroo Loin ^{gfo}
fresh herb freekeh, pumpkin puree w Pt. Elliot carob syrup 34

Local Tommy Ruffs ^{gf}
olive and romano stuffed w bbq kipfler, avocado verjuice puree 29

Vegetable Filo Tartlet ^v
dukkah crumbed zucchini flower, feta, gazpacho & salsa verde 28

Chicken Supreme ^{gf}
braised honey witlof, truffle oil, smoked paprika & preserved lemon cream 31

Char-grilled South Australian Beef

250g Grass-fed Eye Fillet	37
300g Grain-fed Sirloin	34
400g Coorong Black Angus Rib Eye	42

served with caramelised onion, broccolini & red wine jus ^{gf}

Sides

tossed green leaf salad w lemon vinaigrette ^{v gf}	6
cauliflower & Alexandrina cheddar ^v	9
scorched seasonal greens w breasola dust ^{gf}	9
beer battered chips w confit garlic aioli ^{v gfo}	8