

# THE BARN STEAKHOUSE

## STARTERS

### STONE-BAKED SOURDOUGH COB - 12

Served warm with sundried tomato butter

### MOZZARELLA GARLIC BREAD - 10

Oven baked garlic bread topped with melted mozzarella

### CRISPY KARAAGE CHICKEN - 16

Japanese-style fried chicken with sweet spicy glaze & Kewpie mayo

### SPICED LAMB SAMOSA - 15

Golden pastry filled with aromatic lamb, served with mint yoghurt & mango chutney

### PUMPKIN ARANCINI - 14

Crunchy pumpkin risotto balls with tomato relish & parmesan

### BAKED BRIE - 15

Oven baked & topped with bacon jam, served with artisan crackers

## OYSTERS

### NATURAL ½ DOZ - 25 / NATURAL DOZ - 50

Oysters on a bed of rock salt served with lemon

### KILPATRICK ½ DOZ - 30 / KILPATRICK DOZ - 60

Oysters topped with bacon and Worcestershire sauce & grilled to perfection

### MORNAY ½ DOZ - 30 / MORNAY DOZ - 60

Oysters baked with homemade bechamel sauce and a golden cheese crust

## SALADS

### BEEF TATAKI - 30

Lightly seared beef slices with salad greens & Japanese-style ponzu dressing

### SALT & PEPPER SQUID - 28

Lightly fried squid on salad greens with buttermilk dressing

### PORK BELLY - 30

Tender pork belly with salad greens & spiced plum dressing

## FLAME TO FORK STEAKS

### T-BONE 500G - 45

Classic cut with sirloin and tenderloin on the bone - full of flavour

### PORTERHOUSE 300G - 38

Lean, tender, & full of rich beef flavour, cut from the short loin

### EYE FILLET 300G - 45

Lean & tender, with a buttery melt in the mouth texture (cooked to medium only)

### BARN & BAY 300G - 65

Rib Fillet steak paired with creamy prawns & oysters - a true surf & turf

### RIB FILLET 400G - 50

Richly marbled, juicy & perfectly balanced between tenderness & flavour

### COWBOY TOMAHAWK 500G - 55

Thick-cut bone-in ribeye, rustic, bold, & made for hearty appetites (cooked to medium only)

### RUMP 500G - 50 / RUMP 250G - 25

Big, bold, and beefy - a generous cut for steak lovers

*All served with your choice of seasonal vegetables, mashed potato, chips or salad and your choice of sauce; gravy, diane, mushroom, pepper, red wine jus or creamy garlic*

**ALL SAUCES ARE **

## MAINS

### LAMB CUTLETS (2) - 35

Tender lamb cutlets with a parmesan & herb crumb

### PORK LOIN CUTLET - 35

Juicy cutlet topped with house-made bacon jam

### PERI PERI CHICKEN BREAST - 30

Marinated chicken breast with a spicy peri peri kick

### SNAPPER - 34

Pan-seared snapper served with green herb mayonnaise & a fresh cherry tomato salsa

### BARN BANGERS & MASH - 28

Beef sausages with creamy mash, caramelised onion, & gravy

### SLOW-COOKED PORK RIBS - 38

Tender ribs glazed in house-made smokey BBQ sauce

### CHICKEN PARMI - 28

Crumbed chicken breast topped with Napoli sauce, bacon, & melted mozzarella

### CHICKEN SCHNITZEL - 25

Perfectly crumbed & fried to golden perfection

### WAGYU SCHNITZEL - 34

Premium Wagyu beef schnitzel, coated in a golden parmesan & garlic crumb, perfectly crisp & juicy

*Meals served with your choice of seasonal vegetables, mashed potato, chips or seasonal salad*

## VEGETARIAN OPTIONS

### VEGETABLE KORMA - 25

Seasonal vegetables cooked in a flavourful sauce made from coconut cream, cashews and mint, gently spiced and served with rice

### FALAFEL SALAD - 25

Golden chickpea falafels on salad greens with green goddess dressing

## BARN TOPPERS

### CREAMY GARLIC PRAWNS - 12

### CHILLI PRAWNS - 12

### SLOW COOKED PORK RIBS - 10

## KIDS MENU - 12

CHICKEN NUGGETS, GRILLED SAUSAGE,  
MINUTE STEAK or CRUMBED FISH

*All served with golden fries*

## HOUSEMADE SAUCES

*All Flame to Fork steaks are served with your choice of house-made sauce - gravy, dienne, mushroom, pepper, red wine jus or creamy garlic*

### EXTRA SAUCE - 2

Options; gravy, dienne, mushroom, pepper, red wine jus or creamy garlic

### CHIMICHURRI - 3

A famous Argentinian sauce made with parsley, oregano, garlic, red wine vinegar & olive oil

### GARLIC & CHILLI SAUCE - 3

Bold & spicy, with roasted garlic & a hint of chilli

## DESSERTS

*Please ask our friendly staff about this weeks delicious house-made dessert specials*

*We always love hearing from our guests! Please leave a review by scanning the QR code below or share your experience on TripAdvisor or Facebook.*



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THE  
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STEAKHOUSE