



On Cockatoo Lane  
barn - kitchen - garden

# Menu Spring

We cater thoughtfully for dietary requirements wherever possible; however, please note our kitchen does handle allergens, so we cannot guarantee an allergen free environment.

## Feeling Peckish

(designed to share)

Cheese Board: 3 Barossa or Australian cheeses, crackers, local Gully Gardens dried fruit, nuts, quince paste, seasonal fruit \$40

Barossa Grazing Board: smoked meats from Lyndoch Valley Butcher, cheese, homemade dip, vegetables from The Garden, local olives and crackers \$60

Scones with homemade jam and cream \$15

## Ready When You Are

(Prepared by us, finished by you)

Sourdough Toasted Ciabatta \$20

Lyndoch Valley Butcher smoked ham, vintage cheddar and mozzarella, sundried tomato pesto, baby spinach.

Chicken Pot Pie \$28

Free-range chicken and roasted capsicum paprikash beneath a butter puff pastry lid, served with seasonal salad.

Middle Eastern Lamb Flatbread \$28

Homemade flatbread filled with Middle Eastern spiced lamb mince, served with salad, natural yoghurt and mint-coriander chutney

Zucchini Fritter Salad \$25

Homemade zucchini fritters, chunky quinoa tabbouleh salad, lemon dressing, yoghurt (can be vegan)

## Take The Credit

(not all the work)

Choose 1 option for 2 people, \$95 for 2 serves, additional serves on request.

*Served with seasonal salad or vegetables, chosen from what's at its best in The Garden during your stay.*

Beef fillet steak, caramelised leek & potato gratin, beetroot-shallot relish, homemade red wine jus

Cider glazed pork belly, pickled fennel-apple, creamed cauliflower, Riverland caper berries

Confit free-range chicken (choice of leg or breast), tomato, goat's cheese and asparagus tart, salsa verde

Pan fried SA king prawns, lemon-chilli-garlic salt, fennel skordalia, tian of zucchini and tomato



# Menu

## Spring

### Enjoy The Deck

Neapolitan Pizza Box

\$70 per box for 2

(Cook in the pizza oven on the deck)

Three homemade 24-hour slow-fermented balls of pizza dough with plentiful toppings.

### Our favourite combinations

Roasted Garlic & Herb

Roasted garlic herb oil, La Vera fior di latte and pecorino.

Barossa Pepperoni

House pizza sauce, Barossa pepperoni, fresh basil, La Vera fior di latte and pecorino.

Chicken & Artichoke

Roasted free-range chicken, artichoke alla Romana, fresh rocket, South Australian fior di latte and pecorino.

*Vegetarian option available on request.*

### Barossa Spring Barbeque

(can be cooked on the BBQ on the deck or inside on the stove)

\$80 per box for 2

Lyndoch Valley Butcher bratwurst sausages, lamb loin chops, free-range chicken skewers, German potato salad, vegetables, salsa verde, tomato sauce, soft dinner rolls

*Vegetarian option available on request.*

### Sweet Finales To Share

\$30 for 2 serves

Orange and olive oil cake, vanilla-cardamom syrup with strawberries and scooped vanilla ice cream

Hazelnut and white chocolate blondies, raspberry-rhubarb compote with scooped vanilla ice cream

### Barossa Valley Ice Cream Company Cups

\$7 each (available in The Barn freezer throughout your stay)

Organic Vanilla Bean, Belgian Chocolate or

Blood Orange Sorbet (vegan)

### One For The Road

(or if you forgot to order)

Slow-Cooked Beef Ragu

\$65 for 2 serves

Beef brisket, slow cooked overnight in a rich tomato and vegetable sauce, then gently shredded. Served with local Wiech's egg noodles and La Vera pecorino.

*(Packed frozen for safe travel home, noodles in the pantry)*