



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

(generous for 2)

Cheese platter: 3 cheeses, crackers, dried fruit, nuts, quince paste, seasonal fruit \$40

Grazing platter: smoked meats from Lyndoch Valley Butcher, cheese, dip, veg crudites, local olives and crackers \$50

Fruit platter: fruit of the season \$30

Scones with homemade jam and cream

I want to run free...

\$60 for 2 people and option to add a bottle of wine

(supplied with a picnic basket, cooler bag and blanket to borrow)

Bread, crackers, tomato chutney, Barossa brie and an Australian firm cheese, quince paste, Australian dried fruit, spiced local almonds, dill pickles, local olives, Lyndoch Valley Butcher smoked free range chicken and smoked ham

Just Feed Me....

Buttery pastry goodness

Pot Pies \$25 each, served with a seasonal salad

Slow cooked beef, vegetable and red wine pot pie, Free range chicken and mushroom pot pie, Chickpea and pumpkin curry pot pie (can be vegan)

8 mini sausage roll - mix of premium beef mince, free range pork and bacon, served with tomato sauce \$20

Salads

\$25 each

Zucchini fritter, fresh leaves, yoghurt, freekeh, lentil, seeds, sultanas and herbs with local honey vinaigrette (can be vegan)

Lemon-herb free range chicken, roasted pumpkin, baby spinach, walnuts, red onion and honey-tahini dressing

Rare beef fillet, soba noodles, red cabbage, spring onion, carrot, sesame, ginger-shallot dressing

Local Wiechs Egg Noodles

\$50 for 2 serves

Dumpling Soup

Homemade free range chicken stock broth, handmade free range chicken and vegetable dumplings, spring veg, herbs, homemade chilli oil and egg noodles

Slow cooked ragu

Slowed cooked beef and vegetable ragu, fresh herbs, parmesan cheese and egg noodles



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Enjoy the deck

Neopolitan Pizza Box

\$70 per box for 2

(can be cooked in the pizza oven on the deck)

3 x 24 hour slow ferment pizza dough, roasted garlic and herb oil, fior de latte cheese, homemade pizza sauce, Lyndoch Valley smoked free range chicken and pepperoni with fresh basil and garden salad. (Can include vegetarian)

Barossa Barbeque

(can be cooked on the BBQ on the deck)

\$70 per box for 2

Barossa bratwurst sausages, lamb loin chops, chicken skewers, garden salad, salsa verde, mustard, tomato sauce, soft dinner rolls (Can include vegetarian)

Give me the credit, not all the work

(Choose 1 option for 2 people \$90, additional serves on request)

Beef Fillet Steak, Potato gratin, seasonal vegetables or salad, cafe de paris butter and jus

Harissa Free Range Chicken Breast, chickpea and tahini, honeyed baby carrots, seasonal vegetables or salad, smoked yoghurt and dill seed oil

Lamb Rump, sweet potato and caramelised onion tart, seasonal vegetables or salad, gremolata and jus

Atlantic Salmon, cauliflower cream, seasonal vegetables or salad, miso butter and lemon

Sweet Finales

for 2 people \$36, additional serves on request

Flourless raspberry and peach hazelnut cake with mascarpone

Dark chocolate and apricot tart with macerated apricots and mascarpone

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)