



On Cockatoo Lane

barn - kitchen - garden

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

Barossa Grazing Platter: smoked meats from Lyndoch Valley Butcher,
cheese, dip, veg crudites, local olives and crackers \$60

Fruit Platter: fruit of the season \$30

Scones with homemade jam and cream \$15

I want to run free...

Barossa Picnic

\$70 for 2 people and option to add a bottle of wine

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

Bread rolls, 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....

(Prepared by us, heated by you)

Soups \$20 each

served with homemade herbed garlic bread for toasting

Roasted pumpkin soup

Free range chicken and vegetable soup

Split pea and Lyndoch Valley Butcher bacon soup

Pot Pies \$28 each

topped with butter puff, served with seasonal salad or vegetables

Slow cooked beef, vegetable and red wine

Free range chicken and mushroom

Lamb, spinach and feta

Mushroom, leek, spinach and white bean (can be vegan)

Slow Cooked Ragu \$30 each

Slowed cooked beef and vegetable ragu, parmesan cheese and local
Wiech's egg noodles

Menu
Autumn



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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, Barossa pepperoni, roasted pumpkin puree, shaved prosciutto and local olives.

(let us know if you are vegetarian and substitutes can be made)

Barossa Autumn Barbeque

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

\$80 per box for 2

Barossa bratwurst sausages, lamb loin chops, free range chicken skewers, German potato cakes, vegetables, grain mustard, tomato sauce, soft dinner rolls (Can include vegetarian)

Give me the credit, not all the work

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

Beef Fillet Steak, potato, leek and thyme gratin, seasonal vegetables or salad, cafe de Paris butter and jus

Confit Duck Leg, braised pearl barley, baby beets, celeriac puree, seasonal veg or salad, local port sauce

Slow Cooked Lamb Shank, pumpkin and caramelised shallot puree, seasonal veg or salad, minted whipped feta and Barossa pomegranate.

Baked NT Barramundi, Australian native herb and pepper crust, saffron potatoes, seasonal vegetables or salad and baby caper-lemon dressing.

Sweet Finales to Share

(Choose 1 for 2 people, \$30 for 2 serves, additional serves on request)

Apple and rhubarb crumble with scooped vanilla ice cream

Sticky date pudding 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)

Autumn Menu