



Meal Packs From The Kitchen

Autumn - Winter 2025

Dietary requirements can be catered for but the kitchen does contain allergens so cannot be guaranteed

Meal packs are prepared in our onsite kitchen. We think of it as Country, Barossa Soul Food. Homemade, seasonal, preserving tradition and produce, from scratch.

We wanted to create meal packs that make it easy to enjoy home cooked meals while staying in The Barn. We feel the Barossa is best enjoyed during the day, we'd love you to enjoy The Barn in the evenings.

Just Feed Me

Perfect after a late arrival or a day out. These meals are preprepared on site by a chef and just require you to heat and serve.

Pies (served in a ramekin with careme pastry top) \$25.00 each

(with a side salad)

- Slow cooked red wine beef and vegetable pie.
- Roast free range chicken and mushroom pie.
- Lamb shepherds pie (this one is topped with dutch cream potatoes)
- Moroccan spiced chick pea and vegetable pie (can be vegan)

Sourdough Sandwiches for Toasting \$20

(with a side salad)

- Reuben: Smoked wagyu beef, sauerkraut, russian dressing, pickles and swiss cheese.
- Roast free range chicken, avocado, celery, pepitas, herbed mayo, rocket and parmesan.
- Smoked ham: grain mustard, tomato, vintage cheddar and rocket.
- Vegetarian: caramelised onion, mushroom, dill, Barossa brie and spinach (can be vegan)

I'll Take a Simple Chefs Box (available for minimum 2 people or more) \$35pp

A box of chef selected ingredients that you make in to a simple meal, recipe provided. Designed with cooking on the deck in mind.

Our passion is local and fresh, you can be assured that we've sourced the finest ingredients.

- Neopolitan Style Pizza Box: 24 hour slow ferment pizza dough, fior de latte cheese, homemade pizza sauce, Lyndoch Valley smoked free range chicken and pepperoni with fresh basil and garden salad. (Can include vegetarian)
- Burger Box: sourdough potato buns, Lyndoch Valley beef patties, burger cheese, homemade pickles, tomato sauce, mustard and mayo. Served with triple cooked hand cut chips and garden salad.
- Barossa Barbeque: Lyndoch Valley bratwurst, lamb loin chops, brined Barossa chicken thighs, Barossa haloumi with garden salad, sourdough loaf, mustard and tomato sauce.



On Cockatoo Lane

barn - kitchen - garden

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Soup for the Win

\$20pp (all served with homemade sourdough bread)

- Roasted pumpkin and thyme soup
- Free range chicken and vegetable soup
- Mushroom and barley soup
- Bacon, corn and potato chowder
- Traditional pea and ham

Give Me The Credit, Not The Work

(available for minimum 2 or more people) \$40pp

When you like fresh but you don't want to spend all night in the kitchen. Partially prepared meal packs, made on site by a chef, finished in the The Barn by you, with a recipe.

- Beef Fillet Steak: Potato gratin, seasonal vegetables or salad cafe de paris butter and jus
- Brined Free Range Chicken Breast: baked pumpkin polenta, seasonal vegetables or salad, tomato-chili chutney and jus
- 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

Vegetarian alternatives available

I Want To Run Free

(available for minimum 2 or more people) \$30pp

Picnic basket supplied with:

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 Butchery smoked free range chicken and smoked ham

Feeling Peckish

Ready in The Barn on arrival or as an afternoon tea

- Scones with homemade jam and thick cream \$20
- Cheese Platter \$40
- Grazing Platter \$50
- Fruit Platter \$25

Sweet Finales

Choose one dessert for minimum 2 or more people. \$18pp

- Apple and rhubarb crumble with vanilla bean ice cream
- Sticky date pudding with butterscotch sauce and vanilla bean ice cream
- Flourless orange and almond cake and mascarpone
- Dark chocolate and dried apricot tart with macerated apricots and mascarpone