

BREAD & SNACKS

Stone Baked Cob Loaf 16.0
Whipped Smoked Butter and Red onion Jam v

Bowl of Warm Olives in Lemon Dressing 10.0

Cream of Broccoli Soup with Roasted Broccoli 14.50
Tommerups Creme Fraiche, toasted pepitas, arugula oil gf/v

STARTERS

26.0

Wagyu Beef Croquette
Black vinegar and sesame mayo, smoked eggplant and toasted sesame gf/v

Truffle and Mushroom Linguine with Charred Baby Broccoli
Pecorino cheese, truffle oil v

Salt Cured Tasmanian Salmon Tartare
Pickled fennel and cucumber, horseradish, fried capers, finger lime and fresh herbs gf

Ham Hock Terrine with Seeded Mustard Mousse
Butter Pickled Zucchini, cress oil and fig vino cotto gf

MAIN COURSE

38.0

Braised Beef Cheek with Smoked Potato Puree
Roasted local beetroots and carrots, tomato relish, crisp fried shallots gf

Plum Glazed Twice Cooked Duck Maryland
Swede, carrot and parsnip mash, cherry and green pepper sauce gf

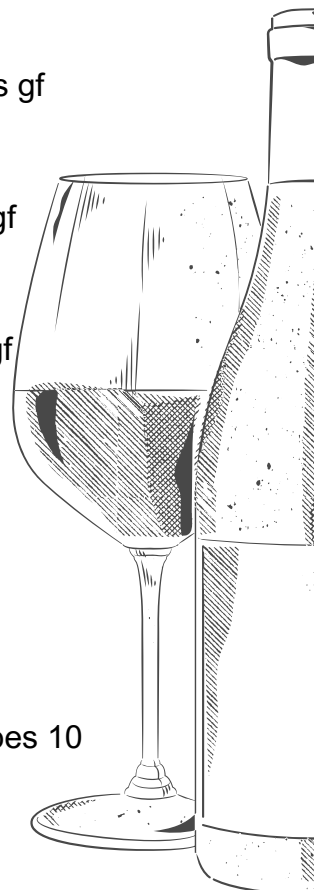
Slow Cooked and Roasted Pork Collar, Cider Jus
Pumpkin puree, lemon myrtle, waldorf salad and toasted walnuts gf

Grilled Barramundi with Tomato Lime and Shallot Salsa
Creamed leek puree, fried potato galette gf/df

Red Curry of Bay Prawns and Fremantle Scallops
Asian greens, Tamarind, toasted cashews and basmati rice gf/df

SIDES

Fries 10 - Steamed Local Greens 10 - Lavender Roast Potatoes 10



DESSERT

14.50

Lavender Ice Cream

Berry coulis, toasted nut crumb, cream & vanilla floss

Brown Sugar Creme Brulee

Fresh raspberries & blueberries

Tiramisu

Toasted almond & dark cocoa

Cheese Plate with Quince, Grapes, Dried Fruit & Lavish Crackers

25.0

Roaring 40's Blue (Tas)

South Cape Brie (Tas)

King Island Smoked Cheddar (Tas)

Kooroomba Restaurant Local Suppliers

Oppy's Fruit & Veg

Scenic Rim Mushrooms

Tommerup's Dairy

Harry's Paddock

Naughty Little Kids

Peak Vegie Patch

Gribb Brothers

Butcher & Co Kalbar

Moffats

Kalfresh

Valley Pride Produce

Lime Caviar Co

Joyce's Heritage Poultry

Elderflower Flower Farm

Witches Falls Winery

