



Entree

Stone Baked Cob Loaf 16.0
Whipped Smoked Butter & Red Onion Jam (v)

Bowl of Warm Olives in Lemon Dressing 14.0 (gf/df)

Tomato Soup with Basil and Pepita Pesto 14.50
Tommerup's Creme Fraiche (gf/v)

Beef Carpaccio with Kimchi and Black Sesame Mayonnaise 28.0
Wakame Salad & Olive Oil (df/gf)

Strozzaprete Pasta, Mushroom and Pea Cream Sauce 28.0
Pecorino, garden herbs & olive oil

Salt Cured Tasmanian Salmon Salad with Potato Crumb 28.0
Pickled Cucumber, Horseradish Mayo, Fried Capers, Finger Lime & Fresh Herbs (gf/df)

BBQ Fremantle Octopus 28.0
Potato and Leek Cream, Crisp Prosciutto, Finger Lime & Rocket Oil (gf)

MAIN COURSE

45.0

Braised Beef Cheek with Truffle Mashed Potato
Roasted Local Beetroots, Carrots and baby Corn, Tomato Relish, Crisp Fried Shallots (gf)

Mussaman Curry Chicken Thigh, Toasted Cashews and Fried Garlic
Tamarind, Coriander, Bean Sprouts & Basmati Rice (gf/df)

Slow Roasted Almond Fed Pork Collar
Rosemary and Garlic potatoes, Green Beans and creamed Mushrooms (gf)

Grilled Northern Territory Barramundi with White Wine Sauce
Steamed Local Greens & Tomato, Cucumber & Finger Lime Salsa

Twice Cooked Duck Leg with Parsnip Puree
Honey Red Cabbage, Cherry and Peppercorn Sauce & Greens (gf)

SIDES

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

Kooroomba RESTAURANT

DESSERT

14.50

Lavender Ice Cream

Berry Coulis, Toasted Nut Crumb, Cream & Vanilla Floss (gf)

Brown Sugar Creme Brulee

Fresh Blueberries (gf)

Lavender, Almond and Walnut Cake

Fresh Dragon Fruit, Rosella Syrup & Sweetened Coconut Yoghurt (gf/df)

Strawberry Panna Cotta

Marinated Strawberries & White Chocolate (gf)

Cheese Plate with Quince, Grapes, Dried Fruit & Crackers (gfo)

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

Butcher & Co Kalbar

Moffats

Kalfresh

Valley Pride Produce

Lime Caviar Co

Joyce's Heritage Poultry

Witches Falls Winery

15% surcharge on public holidays / Please advise of any food allergies /
Whilst every effort is made to accommodate dietary requirements,
all food is prepared in a commercial kitchen where there is a chance of cross-contamination

