



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)

Local Creamed Corn & Pea Risotto 28.0

Grana Padano & Snow Pea Tendrils (v/gf)

Salt Cured Tasmanian Salmon Salad with Potato Crumb 28.0

Pickled Cucumber, Horseradish Mayo, Fried Capers, Finger Lime & Fresh Herbs (gf/df)

Hokkaido Scallops with Vichyssoise 28.0

Crisp Prosciutto, Finger Lime, Cress Oil & Micro Herbs

MAIN COURSE

45.0

Braised Beef Cheek with Truffle Mashed Potato

Roasted Local Beetroots, Carrots and baby Corn, Tomato Relish, Crisp Fried Shallots (gf)

Grilled Spatchcock Red Curry, Toasted Cashews and Fried Garlic

Tamarind, Coriander, Bean Sprouts & Basmati Rice (gf/df)

Twice Cooked Pork Belly with Fermented Cabbage

Lemon Myrtle Pumpkin Puree, Cider Jus and Spiced Apple Compote (gf/df)

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, Green 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 Figs & Rosella Syrup Sweetened Coconut Yoghurt (gf/df)

Strawberry and Goats Curd Panna Cotta

Marinated Strawberries & White Chocolate

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

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

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

