



### 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)

**Pumpkin Soup** 14.50

Tommerup's Creme Fraiche, Toasted Pepitas, Arugula Oil (gf/v)

**Beef Carpaccio with Kimchi and Black Sesame Mayonnaise** 28.0

Wakame Salad & Olive Oil (df/gf)

**Truffled Mushroom and Pea Risotto** 28.0

Grana Padano, Truffle Oil (v/gf)

**Salt Cured Tasmanian Salmon Salad** 28.0

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

**Hokkaido Scallops with Sicilian Caponata** 28.0

Crisp Prosciutto, Finger Lime & Cress Oil (gf/df)

### MAIN COURSE

45.0

**Braised Beef Cheek with Truffle Mashed Potato**

Roasted Local Beetroots & Carrots, Tomato Relish, Crisp Fried Shallots (gf)

**Twice Cooked Duck Curry with Toasted Cashews and Fried Garlic**

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

**Slow Cooked and Roasted Pork Belly, Cider Jus**

Lemon Myrtle Pumpkin Puree, Waldorf Salad & Toasted Walnuts (gf)

**Grilled Northern Territory Barramundi**

Tarragon Cream Sauce, Charred Broccolini & Tomato Lime Salsa

**Cajun Spiced Brisbane Valley Quail**

Braised Honey Red Cabbage, Parsnip Puree & Nduja Jus (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)

#### **Tiramisu**

Toasted Almonds & Dutch Cocoa

#### **Lavender and Berry Cream Tart**

Chantilly Cream

#### **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

