



Entree

Stone Baked Cob Loaf 16.0

Whipped Smoked Butter and 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 and olive oil (df/gf)

Truffled Mushroom and Pea Risotto 28.0

Grana Padano, truffle oil (v/gf)

Beetroot Cured Tasmanian Salmon Salad 28.0

Pickled fennel and cucumber, horseradish, fried capers, finger lime and fresh herbs (gf/df)

Hokkaido Scallops with Sicilian Caponata 28.0

Crisp prosciutto, finger lime and cress oil (gf/df)

MAIN COURSE

45.0

Braised Beef Cheek with Truffle Mashed Potato

Roasted local beetroots and carrots, tomato relish, crisp fried shallots (gf)

Twice Cooked Duck Curry with Toasted Cashews and Fried Garlic

Red coconut Sauce, Tamarind, Coriander, bean sprouts and Basmati Rice (gf/df)

Slow Cooked and Roasted Pork Belly, Cider Jus

Lemon myrtle pumpkin puree, Waldorf salad and toasted walnuts (gf)

Grilled Northern Territory Barramundi

Creamed leek sauce, charred broccolini and tomato lime salsa (gf)

Fried Brussels Sprouts with Smoked Labna

Quinoa, toasted buckwheat and preserved lemon dressing (v/gf)

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 (gf)

Brown Sugar Creme Brulee

Fresh blueberries (gf)

Tiramisu

Toasted almonds and 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

