Kooroomba RESTAURANT

To Start

Stone Baked Sourdough Loaf
Whipped Smoked Butter & Onion Jam (v) 16.5

Warm Olives in Lemon Dressing (gf/df) 14.0

Curried Pumpkin & Coconut Soup
with Tommerup's Yoghurt and Pepitas (gf/dfo/v) 16.50

½ Doz Coffin Bay Oysters
Fingerlime and Yuzu Dressing (gf/df)(A) 28.0

Beef Carpaccio with Wakame and Kimchi
Black Vinegar Emulsion, Toasted Garlic & Micro Herbs (gf/df) 26.0

Hot Smoked Salmon Salad, Horseradish Dressing,
Pickled Cucumber, Finger Lime, Potato Crumb. (gf)(A) 26.0

In The Middle

Seared Sesame Seed Crusted Yellowfin Tuna with Kohlrabi and Broccolini Salad
Sesame, Soy, Ginger and Wasabi Dressing (gf)(A) $45

Confit Duck Leg with Cherry & Port Wine Sauce
Sweet Potato Puree, Braised Red Cabbage (gf) 45.0

Sir Harry Wagyu Beef Cheek with Truffle Mashed Potatoes
Caramelised Carrots, Tomato Relish, Fried Shallots & Braising Jus(gf) 52.0

Grilled Territory Barramundi with Tomato & Finger Lime Salsa
Creamed Leeks, Rocket Oil (gf) (A) 45.0

Roasted Sumac Sweet Potato with Cauliflower Puree
Beetroot Hummus & Greens (gf/df/v/vegan) 34.0

Sides 15.0
Steamed Local Greens (gf/df) Shoestring Fries (df/v/veg) Lavender Potatoes (gf/dfo)
Kooroomba Garden Salad in Herb Dressing (v/vegan/df/gf)

To Finish

Lavender Ice Cream with Berry Coulis
Macadamia Crumb, Vanilla Floss & Chocolate Wafer (gfo/v) 17.0

Tiramisu with Dutch Cocoa, Kahlua and Blueberries (v) 17.0

Lemon & Lime Baked Cheesecake
Marinated Strawberries, White Chocolate and Pistachio (gf/v) 17.0

Warm Orange and Almond Cake (gf/df)
Spiced Apple Puree (gf/df/v/vegan) 17.0

Cheese Plate with Quince, Grapes, Dried Fruit & Lavosh 28.0
Roaring 40's Blue (Tas)
South Cape Brie (Tas)
King Island Smoked Cheddar (Tas)

Kooroomba DRINKS

WHITE WINES
Kooroomba Chardonnay
Kooroomba 'Alba' Sauvignon Blanc
Kooroomba Sparkling Pinot-Noir Chardonnay
Kooroomba Rosa

RED WINES
Kooroomba Shiraz
Kooroomba Cabernet Sauvignon
Kooroomba Reserve Port

GLASS 15.00 BOTTLE 48

BEER 10.50
Great Northern Zero
XXXX Gold
James Boag's Light
Great Northern Crisp
Great Northern Original
James Boag's Premium
Asahi Super Dry
Corona
Balter Cerveza
Stone & Wood 12.00
Alcoholic Ginger Beer 3.5% 14.50

CIDER 12
Apple / Pear

SPIRITS 14.50
Vodka
Gin
Bacardi
Bundaberg Rum
Captain Morgan Spiced
Johnnie Walker Red
Jack Daniels
Jim Beam Bourbon
Malibu

CIRCLE K COCKTAIL 21

An instagramers dream with gin, lemon juice, sparkling wine and our secret lavender syrup

PREMIUM SPARKLING WINES
Azahara Chardonnay Pinot Noir 65
Veuve Ambal Blanc De Blancs 40

PREMIUM WHITE WINES

2023 Witches Falls Riesling Old Vine } Vibrant, Zesty Lime & Grapefruit 80

2022 Witches Falls Verdelho } Tropical Fruits & Vanilla 65

2025 Witches Falls Provenance Albarino } Pineapple, White Blossom, Peach 75

PREMIUM ROSÉ WINES

2024 Witches Falls Provenance Rose' } Strawberry, Cherry & Rose 65

PREMIUM RED WINES

2021 Witches Falls Syrah } Full Bodied, Blackcurrent, White Pepper & Spice 90

2022 Witches Falls Saperavi } Dark Fruits, Earthy & Spicy 75

2023 Witches Falls Tinta Barroca } Medium Bodied, Black Berries & Plum 65

TEA
Lavender Tea 7.50
English Breakfast 5
Earl Grey 5
Darjeeling Green 5
Chamomile 5

COFFEE
CUP 5 MUG 7

SOFTDRINKS / CASCADE
5.50 / 9

LAVENDER LEMONADE 15

House-made lavender syrup and fresh lemon juice topped with your choice of soda or lemonade. Finished with a dried lavender flower.



Kooroomba practises responsible service of drinks.Our house wine pour is a 1.5 standard drinks.

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