

Kooroomba

TERRACE

Please order and pay at the cellar door inside, and we will bring it out to you.

All Day Morning Tea

Weekdays 10am – 2pm

Weekend 10am – 2:30pm

Kooroomba Lavender Scones 13.5

Strawberry Jam, Chantilly Cream

Kooroomba Lavender Ice Cream 14.50

Berry Coulis, Roasted Nut Crumb gf/v

Lavender and Berry Shortbread Slice 14.50

Chantilly Cream

Cheese Plate with Quince, Grapes, Dried Fruit and Lavosh Crackers 28

Roaring 40's Blue (TAS) South Cape Brie (TAS) King Island Smoked Cheddar (TAS)

Shoestring Fries 12.50

with Aioli, Rosemary Salt gf/v

Lunch 11.30 am – 2:00 pm

Stone Baked Cob Loaf 16

with Whipped Smoked Butter and Red onion Jam v

House Made Duck Pate 26

Pickled zucchini and cauliflower, cress oil, fig vino-cotto and sourdough (gf)

Wagyu Beef Croquette Black Vinegar and Sesame Mayo 26

Smoked Eggplant and Toasted Sesame, Rocket df

Ploughman Board 34

Locally made smoked ham, beer sticks, smoked cheddar, pickled onions, dill pickles, olives and seeded mustard. Served with butter and sourdough

Harissa BBQ Spatchcock with Butter Mash 32.0

Tomato Lime Salsa and Rocket gf

Italian Style Casalinga Sausages 28

Butter mashed potato, Cider Jus, Onion Jam and Fried Shallots gf

Crumbed Pork Cutlet 32.0

with Caesar Salad and Toasted Prosciutto



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