



To Start

Housemade Garlic & Herb Focaccia 16.5 (v)
Whipped Smoked Butter & Onion Jam

Warm Olives in Lemon Dressing 14.0 (gf/df)

Pumpkin and Sweet Potato Soup 16.50
Ginger & Cardamon Yoghurt, Rocket Oil (gf/v)

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

Hot Smoked Tasmanian Salmon with Potato Cream, 26.0
Pickled Cucumber, Finger Lime, Potato Crumb (gf)(A)

Kooroomba Garden Salad in Herb Dressing 16.0
Watermelon Radish, Cucumber, Cherry Tomatoes (gf/df/v/vegan)

In The Middle

Confit Duck Leg with Chorizo and White Bean Cassoulet
Duck Jus & Fried Parsnip (gf/df) 45.0

Slow Cooked Pork Green Curry with Garden Greens
Bean Shoots, Coriander, Vietnamese Mint & Cashews (gf/df) 46.0

Sir Harry Wagyu Beef Cheek with Butter Washed Potatoes
Greens, Braising Jus & Truffle Butter (gf) 52.0

Grilled Territory Barramundi with Tomato/Finger Lime Salsa
Yuzu Beurre Blanc, Rocket Oil & Garden Greens (gf) (A) 45.0

Roasted Local Butternut Squash with Pepita/Nasturtium Verde
Beetroot Tahini & Cauliflower Puree (gf/df/v/vegan) 34.0

Sides 15.0

Steamed Local Greens Shoestring Fries Butter Mashed Potato Lavender Potatoes

To Finish

Lavender Ice Cream with Berry Coulis
Toasted Macadamia Crumb & Vanilla Floss (gf/v) 17.0

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

Lavender, Almond and Walnut Cake
Rosella Syrup (gf/df/v) 17.0

Strawberry Panna Cotta
Marinated Strawberries & White Chocolate (gf/v) 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)



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
Stone & Wood 12.00
Alcoholic Ginger Beer 3.5% 14.50

CIDER 12.00

'Apple Cider' / Pear Cider

SPIRITS 14.50

Vodka
Gin
Bundaberg Rum
Captain Morgan Spiced Rum
Scotch
Jack Daniel's
Jim Beam Bourbon
Baileys Irish Cream

PREMIUM SPARKLING WINES

Azahara Chardonnay Pinot Noir 65
Moscato Bottega Sparkling Italy 40

PREMIUM WHITE WINES

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

2022 Witches Falls Wild Ferment Verdelho } Tropical
Fruits & Vanilla 75

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 120

2022 Witches Falls Saperavi } Dark Fruits, Earthy &
Spicy 65

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

TEA 5.00

Lavender Tea
English Breakfast
Earl Grey
Green

COFFEE

CUP 5.00 MUG 7.00

SOFTDRINKS / CASCADE

5.50 / 9.00

ALL DAY MORNING TEA 10am to 2.00pm

- Lavender Scones with Jam & Cream 17.0
 - Lavender Ice Cream with Berry Coulis
Toasted Macadamia Crumb & Vanilla Floss (gf/v) 17.0
 - Assorted Biscuits 8.0
 - 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 practises responsible service of drinks. Our house pour is a generous 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

