



### 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)

#### **Charred Corn, Sugar Snap and Porcini Mushroom 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 Beetrots & 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

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



## **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

### **Lemon Meringue Pie**

Fresh Passionfruit and 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

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