

Kooroomba TERRACE

A staff member will be with you shortly to get your order.
Head to the bar to get your cold drinks.

ALL DAY TEA 10.30 am – 2:30 pm

Kooroomba Lavender Scones

Jam & Chantilly cream 13.50

Kooroomba Lavender Ice Cream

Berry Coulis, Roasted Nut Crumb gf/v 14.50

Strawberry & Goats Curd Panna Cotta

Marinated Strawberries and White Chocolate 14.5

Stone Baked Cob Loaf

Served warm with Whipped Smoked Butter & Red onion Jam (v) 16.0

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

Roaring 40's Blue (TAS) South Cape Brie (TAS) King Island Smoked Cheddar (TAS) 28.0

Shoestring Fries

Served with Aioli, Rosemary Salt gf/v 12.50

LUNCH 11.30 am – 2:00 pm

Whipped Fetta and Roasted Beetroots

Homemade Fig Balsamic, Flat Bread, Olive Oil & Dukkah Spice 22.0

Cheeseburger

Beef Patty, Swiss Cheese, Iceberg Lettuce, Tomato Relish, American Mustard & Pickles 21.0

Crumbed Northern Territory Barramundi

Shoestring Fries, Tartare Sauce & Lemon 28.0

Ploughman Board

Locally made Smoked Ham, Beer Sticks, Smoked Cheddar, Homemade Pickled Vegetables Olives & Seeded Mustard. Served with Butter & Sourdough 34.0

Thick Lamb & Rosemary Sausages and Mash

Cider Jus, Onion Jam & Crispy Shallots (gf) 32.0

Kooroomba Chicken Schnitzel Caesar Salad

Cos Lettuce, Parmesan Cheese, Boiled Egg & Prosciutto Crumb 26.0

Bring your table number to bar to pay your bill.

MENU CHANGES WILL INCUR A \$5 FEE

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



Drinks

WHITE WINES

Kooroomba Chardonnay 12.00 / 48
Kooroomba 'Alba' Sauvignon Blanc 12.00 / 48
Kooroomba "Sparkling" Pinot-Noir Chardonnay 12.00 / 48
Kooroomba Rosa 12.00 / 48

RED WINES

Kooroomba Shiraz 12.00 / 48
Kooroomba Cabernet Sauvignon 12.00 / 48
Kooroomba Reserve Port 12.00 / 48

BEER

Great Northern Zero	10.50
XXXX Gold	10.50
James Boag's Premium Light	10.50
Great Northern Crisp	10.50
Corona	10.50
Asahi Super Dry	10.50
Great Northern Original	10.50
Stone and Wood Pacific Ale	10.50
James Boag's Premium Larger	10.50
Brookvale Ginger Beer	13.50

SPIRITS 12.50

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

CIDER 11.90

Apple Cider / Pear Cider

COFFEE

Cup 4.90 Mug 6.90

Flat White	
Latte Mug	
Cappuccino	
Chai Latte	
Hot Chocolate	
Mocha	
Piccolo	4.00
Espresso	4.00
Long Black	4.50
Iced Long Black	5.00
Iced Latte	7.50
Soy/Almond/Oat Milk	1.50
Extra Shot	.50

SOFTDRINKS

Coke	5.50
Coke Zero	5.50
Lemonade	5.50
Lemon Squash	5.50
Cascade - Lemon, Lime & Bitters	6.50
Cascade - Ginger Beer	6.50
Cascade - Ginger Ale	6.50
Cascade - Tonic Water	6.50
Cascade - Soda Water	6.50
Sparkling Water Bottle	10.50
Orange Juice	7.90
Apple Juice	7.90

TEA 4.90

Kooroomba Lavender Tea - China Green - English Breakfast - Earl Grey

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