



First

Line Caught Snapper Crudo, Kaffir Lime, Cucumber

Scallops, Oyster Mushroom, Roast Fish Foam

BBQ Quail, Mulberry Vinaigrette, Senegalese Rof, Soft Herbs

Heirloom Pumpkin, Pepita Seed Pesto, Kale, Maple Glaze – VEGAN

Sourdough, Cultured Butter – 20

Second

Yellow Sweetlip, Fermented Carrots, Tarragon, Mussels

Lamb Loin, Rhubarb BBQ Sauce, Buckwheat, Smoked Yoghurt

Pork Neck, Summer Greens, Macadamia Picada

Duck Breast, Black Figs, Baby Beetroots

Beef Striploin, Charred Sweetcorn, Black Truffle Jus

Roasted Cabbage, Tomato Nduja, Sunflower Seeds, Root Vegetable Glaze - VEGAN

Sides

Lavender Baked Potatoes, Local Honey, Mustard

Roasted Baby Beets, Basil, Pickled Goats Fetta

Local Radish, Macadamia Hummus, Black Sesame – VEGAN

Loose Leaf Salad, Burnt Onion Dressing –VEGAN

Third

Lemon Meringue Tart, Black Olive –VEGAN

Pavlova, Summer Fruits, Passionfruit Creme

Lavender Ice-cream Sando, Strawberry Syrup, Lemon Myrtle Snow

Sheep's Milk Sorbet, Fermented Cherries, Mint Oil

Cheese for Two, Few Condiments, Seeded Wafer Biscuit - 30

Two Course 70pp

Three Course 85pp

Sides 13.50p

Allergy Disclaimer. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control. At Kooroomba Winery and Lavender Farm, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.