



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)

Local Creamed Corn & Pea Risotto 28.0

Grana Padano & Snow Pea Tendrils (v/gf)

Salt Cured Tasmanian Salmon Salad with Potato Crumb 28.0

Pickled Cucumber, Horseradish Mayo, 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 Beetroots & 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)

Panko Crumbed or Grilled Northern Territory Barramundi

Gazpacho Cream, Cucumber Slaw & Tomato Lime Salsa

Cajun Spiced Brisbane Valley Quail

Braised Honey Red Cabbage, Parsnip Puree, Charred Baby Broccoli & 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

Kooroomba

RESTAURANT

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 & 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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