



First

Lamb Chop, Caraway, Spiced Spelt Crumb, Za'atar

Mushroom and Kale Ravioli, Winter Broth, Lemon Myrtle

Smoked Potato Foam, Bacon Jam, Snow Peas

Beef Rump, Pickled Onion, Onion Aioli

Butternut Pumpkin, White Miso, Macadamia Crème, Garden Flowers - VEGAN

Sourdough, Cultured Butter – 20

Second

Murray Cod, Green Sauce, Burnt Mandarin

Wild Venison, Parmesan, Butternut Pumpkin, Black Truffle

Duck, Rosella, Baby Radish

Chicken, Potato Dauphinoise, Tarragon, Egg Yolk

Beef Short Rib, Kale, Quinoa

Blistered Leek, Soubise, Basil- VEGAN

Sides

Lavender Baked Potatoes, Local Honey, Mustard

Snake Beans, Togarashi Emulsion - VEGAN

Young Roasted Carrots, Sheep's Milk Cheese, Fermented Garlic in Honey

Baked Cauliflower, Cacio e Pepe Sauce - VEGAN

Third

Leftover Sourdough Ice-cream, Caramelised Apple

Lavender Ice-cream, White Chocolate, Strawberry Curd

Oyster Mushroom and Hazelnut Ice-cream, Cacao, Puffed Grains

Pineapple, Pistachio, Passionfruit Sorbet- VEGAN

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

Two Course 70pp

Three Course 85pp

Sides 13.50pp

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 Vineyard 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. No Obligation to Menu Altercations.