

BREAD & SNACKS

Stone Baked Cob Loaf 16.0

Whipped Smoked Butter and Red onion Jam (v)

Bowl of Warm Olives in Lemon Dressing 10.0 (gf/df)

Pumpkin Soup 14.50

Tommerup's Creme Fraiche, toasted pepitas, arugula oil (gf/v)

STARTERS

26.0

Wagyu Beef Croquette

Black vinegar and sesame mayo, smoked eggplant and toasted sesame (df)

Truffle Linguine with Scenic Rim Mushrooms

Charred Baby Broccoli, Pecorino cheese, truffle oil (v)

Salt Cured Tasmanian Salmon Tartare

Pickled fennel and cucumber, horseradish, fried capers, finger lime and fresh herbs (gf)

Hokkaido Scallops with Cauliflower Puree

Crisp prosciutto, finger lime and cress oil (gf)

MAIN COURSE

38.0

Braised Beef Cheek with Smoked Potato Puree

Roasted local beetroots and carrots, tomato relish, crisp fried shallots (gf)

Honey and Lavender Glazed Twice Cooked Duck Maryland

Root vegetable mash, braised red cabbage, orange jus and fried parsnip (gf)

Slow Cooked and Roasted Pork Collar, Cider Jus

Pumpkin puree, lemon myrtle, waldorf salad and toasted walnuts (gf)

Grilled Barramundi with Tomato Lime and Shallot Salsa

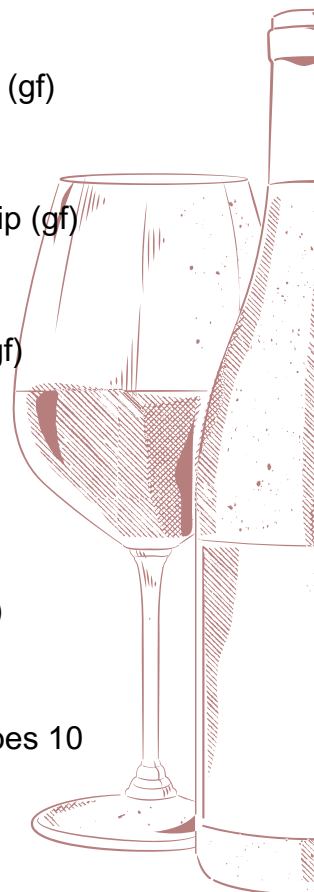
Creamed leek puree and colcannon (gf)

Bay Prawns in Red Curry Bisque

Asian greens, Tamarind, toasted cashews and basmati rice (gf/df)

SIDES

Fries 10 - Steamed Local Greens 10 - Lavender Roast Potatoes 10



DESSERT

14.50

Lavender Ice Cream

Berry coulis, toasted nut crumb, cream & vanilla floss (gf)

Brown Sugar Creme Brulee

Fresh blueberries (gf)

Tiramisu

Toasted walnut and dark cocoa

Cheese Plate with Quince, Grapes, Dried Fruit & Lavish 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

