



Wine Bar Menu

Please order and pay at the cellar door inside,
and we will bring it out to you.

All Day Morning tea
Weekdays 10am – 2pm
Weekend 10am – 2:30pm

Kooroomba's Lavender Scones \$13.50
Strawberry Jam, Chantilly Cream

Kooroomba's famous Lavender Ice Cream - GF/V \$14.50
Berry Coulis, Roasted Nut Crumb

Orange and Almond Cake – GF/DF \$14.50

Shoestring Fries with Aioli, Rosemary Salt - GF \$10

Selection of Local and Australian Cheeses \$24.50
Quince, Dried Fruits, Spiced Almonds, Lavosh

Lunch 11.30 am – 2pm

Local Olives, Sourdough - Vegan \$18

Tomatoes on Goats Curd – V/GF \$20
Add Sourdough + \$6

Kooroomba's Ploughman Plate for Two \$35
House-made Croquette, Relish, Cured Meats, Selection of Pickled Vegetables, Sourdough

Pork Belly, Lemon and Mustard Sauce, Soft Herbs – GF/DF \$30

Barramundi, Red Quinoa Salad, Lemon – GF/DF \$30

[Kid's Menu available for Children under the age of 12.](#)

Wine, beer, spirits, cold drinks, coffee and tea are also all available

Allergy Disclaimer: While we take steps to minimise risk and safety handle the foods that contain potential allergens, please be advised that cross contamination may occur due to 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.