



Kooroomba Vineyard and Lavender Farm

Breads & Starters

Homemade Scenic Rim Brewery Pumpkin Beer Sour Dough
With smoked Tommerup's butter, red wine balsamic onion jam, Dukkah spice.

Peak Vege Patch Heirloom Tomato Soup
With caramalised ham hock, charred broccoli fleurettes, crème fraiche and toasted pepitas

Porcini Mushroom Risotto (VEG/V)
With Heidi's mushrooms, rocket pesto, Grano Padano.

Pan Seared W.A Scallops (GF/DF)
With cauliflower puree, pistachio crumb, kale chips, nasturtium oil and finger lime pearls.

Homemade Duck Liver Pate with charred sourdough (GF)
. Kooroomba Gully beetroot chutney, pickles and fresh herbs

Warrill Creek Beef Carpaccio
Wasabi mayonnaise, black bean dressing and wakame seaweed

Mains

Poached Heritage Gold Chicken Breast (GF/DF)
Charred Cos Lettuce Heart, cucumber, Kimberly's dill, tomato, and citrus dressing

Crispy Skin Tasmanian Salmon (GF)
Lavender potatoes, creamed leek, tomato salsa and steamed greens

Slow Cooked Neuendorf Farming Pork Belly Dukkah Crust (GF/DF)
Honey roasted baby carrots, pumpkin puree, sauerkraut and star anise jus

Confit Duck Leg (GF/DF)
Stir Fried Greens, Toasted coconut, Kafir Lime and green chilli coconut broth

Lavender Honey Glazed Brisbane Valley Quail (GF/DF)
Parsnip puree, spiced red cabbage, braised witlof, balsamic baby beet and cherry black pepper sauce

Braised Beef Short Rib with Smashed Peas (GF)
Kooroomba Gully tomato relish, braising sauce, seeded mustard butter

Sides

Steamed greens with lavender butter and pumpkin seeds (GF)

Shoestring fries with rosemary salt and garlic aioli

Lavender baked potatoes, herbs from the garden (GF)



Kooroomba Vineyard and Lavender Farm

Desserts

Lemon Curd Brulee (GF/Veg)

With chilli glass and fresh strawberries

Toasted Coconut Panna Cotta (GF/Veg)

With pineapple salad and finger lime syrup

Passionfruit and White Chocolate Soufflé

With passionfruit icecream

Lavender Ice Cream (Veg)

With berry coulis, macadamia crumb and polenta crisps.

Kooroomba Local Scenic Rim Suppliers

Warrill Creek Pastoral
Tommerup's Dairy Farm
The Lime Caviar Company
Towri Sheep Cheeses
Naughty Little Kids
Arthur Clive's Bakery Cafe
Running Creek Beef
Butcher and Co
Neuendorf Farming
Scenic Rim Brewery
Kooroomba Gully
Oppy's Fruit & Veg (including Oppy's Farm)
Top of the Town Butcher and Smokehouse
Rathlogan Grove Olive Oil
Summerland Camel Farm
Patrick Stokes -Duck eggs
Heidi Mushroom House - Mushrooms
Brisbane Valley Quail

Scenic Rim Lavender
Gibb Brothers
Kalfresh
Moffatt Fresh Produce
Boonah Community Garden
Joyce's Gold Heritage Poultry
Wayne Casey – Zucchini, Snow Peas and Honey
Donna Romeo – Heirloom Eggplant Varieties
Roy Gnech - Tomatoes
Mandy and Dennis Olive – Baby Beetroot
Des Browning – Tomatoes
Robert Schumacher – Heirloom Tomatoes
Ross Opperman – Pumpkins and Rockmelons
Mike Weeks - Avocado
Sandy Armstrong – Dragon Fruit
Kimberly Harris – Fresh Herbs
Peak Vege Patch – Heirloom Tomatoes

“In an effort to reduce our carbon footprint and support local small business, Kooroomba Kitchen strives to use as many local suppliers, and as much local produce as possible as well as growing and preserving our own produce”.

Executive Chef – Daniel Groneberg