Kooroomba Vineyard and Lavender Farm

Breads & Starters

Homemade Scenic Rim Brewery Pumpkin Beer Sour Dough $18.90

With smoked butter, Pumpkin Jam, Dukkah spice.

Roasted Tomato Soup with Fassifern Valley Pork Hock $14.90

Heirloom cherry tomatoes, basil pesto and sourdough

Beetroot and Pea Risotto (GF) $24

Towri Pecorino and fresh herbs.

Pan Seared Scallops (GF) $24

Carrot puree, salsa verde, crisp prosciutto and pistachio crumb

And lime caviar

House ‘Hot Smoked’ Salmon Salad $24

Potato and Zucchini Rosti, Avocado, sheep’s eweghurt and wild rocket.

Homemade Duck Liver Pate $24

Homemade dill pickles, Korroomba Gully beetroot chutney, fennel, green peppercorns and charred Sourdough

Mains

Tasmanian Salmon (GF) $38

Crispy skin with Lavender butter potatoes, creamed leek, steamed greens from the garden,

confit tomato salsa, herb oil and balsamic

Dukkah Crusted Neundorf Farming Pork Belly $38

dried fruit compote, fermented cabbage, honey glazed carrots, pumpkin puree and cider jus

Glazed Brisbane Valley Quail (GF) $38

Parsnip puree, honey braised red cabbage wilted greens and cherry-pepper duck jus

Joyce’s Heritage Chicken Ballantine $38

Filled with Pine nut bacon and spinach stuffing, bubble and squeak, creamy mushrooms and greens

Lavender Honey Glazed Duck Breast $38

Sweet potato puree, bread dumplings, greens from the garden and orange lavender Jus

30 Day Dry Aged Warrill Creek Pastoral Sirloin (GF) $48

Creamy Mash Potato, Sicilian caponata, Seeded mustard butter and Giddy Gout Stout jus

Sides $10

Steamed greens with lavender butter and pumpkin seeds (GF)

Crisp Green Leaves in Lavender honey dressing (GF)

Shoestring or sweet potatoes fries with rosemary salt and garlic aioli

Bacon lavender baked potatoes, herbs from the garden (GF)

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Desserts $14.50

Lavender Ice Cream (GF)

berry coulis, toasted Macadamia nut crumb and polenta crisps

Passionfruit Souffle (GF)

passionfruit ice cream

Toasted Coconut Panna Cotta (GF)

With spiced poached pear and pear syrup

Warm Double Chocolate Brownie

Kahlua chocolate ganache and espresso ice cream

 Lemon Curd Brulee (GF)

With Finger Lime mint syrup and chilli glass, fresh strawberries

Local and Tasmanian Cheese Plate $35

Naughty Little Kids – Stenby Cheese (Scenic Rim)

Towri Sheep Cheeses – Sheeps Blewe (Scenic Rim)

King Island –Surprise Bay Vintage Cheddar (Tasmania)

King Island – Seal Bay Tripple Cream Brie (Tasmania)

Served with homemade sesame lavash, olives, quince paste and dried fruit

Kooroomba Local Scenic Rim Suppliers

Warrill Creek Pastoral

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

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

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

Tommerup’s Dairy Farm

“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*