 Kooroomba Vineyard and Lavender Farm

**Breads & Starters**

Homemade Olive and Saltbush Sourdough (Veg) $18.90

Smoked Jersey butter, red onion jam and dukkah spice

Spiced Heirloom Pumpkin Soup with Arugula Oil and Pepitas (V) $16.50

Sour cream and charred sourdough

Wild Caught W.A Scallop Ceviche $24 (GF/V)

Avocado, fermented chili, turmeric pickled fennel, lime, mint and cilantro

Capaccio of Beef with Chimichurri $24 (GF)

Shaved Grano Padano, crisp fried shallots, caper aioli and E.V.O.O

Crisp fried Artichokes with Parma Ham $24

Preserved Lemon oil, homemade fig balsamic and Stenby goat’s cheese

**Mains $38** .

Pan Fried Barramundi with Lemon Myrtle and Pistachio Crust

Gazpacho sauce and baby broccoli

Panko Crumbed Fassifern Valley Pork Belly

Caramalised apple, Wakame, baby bok choi and apple cider

Lavender and Honey Glazed Duck Leg with Braised Red Cabbage (GF/DF)

Smoked sweet potato and orange jus.

Braised Beef Short Rib with Roasted local Vegetables

Braising sauce, Seeded mustard butter and parmesan crumb

Grilled Butterflied Spatchcock with red chili and coconut broth (GF/DF)

Kaffir Lime, Kooroomba garden greens and toasted peanuts

**Sides $10**

Steamed greens with lavender butter (GF/V)

Shoestring fries with rosemary salt and garlic aioli (V/DF)

Baked Potatoes with lavender and honey dressing (GF/V)

Crisp Green Salad with French Dressing (V/GF/DF)

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**Desserts $14.50**

Passionfruit Curd (Veg)

shortbread crumb, finger lime pearls.

Lemon and Lime Sorbet (V/DF/GF)

Grape salad and lemon myrtle syrup

Crème Brulé with Fresh Strawberries (GF/Veg)

sweetened whipped cream

Homemade Lavender Ice Cream (GF/Veg)

With berry coulis, macadamia crumb.

**Mixed Cheese Plate $24.50**

Surprise Bay Smoked Cheddar (Tasmania)

Shadows of Blue (Gispland Vic)

Woombye Tripple Cream Brie (Sunshine Coast)

Stenby Goats Cheese (scenic Rim)

Served with sesame lavash, quince paste and dried fruit spiced almonds



**Kooroomba Local Scenic Rim Suppliers**

Warrill Creek Pastoral

Tommerup’s Dairy Farm

Scenic Rim Farm Box

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

Christmas Creek Garlic

Oppy’s Fruit & Veg (including Oppy's Farm)

Olive View Estate Olive Oil

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

Samantha Bloch – Homegrown Veges and Herbs

Ross Opperman – Pumpkins and Rockmelons

Kimberly Harris – Fresh Herbs

The Pickling Project – Jams and Pickles

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”.

*Head Chef – Daniel Groneberg*