



Kooroomba Vineyard and Lavender Farm

Breads & Starters

Lavender Sourdough Cob Loaf \$18.90
With smoked butter, red onion jam, Dukkah spice.

Cream of asparagus soup \$14.90
Served with sourdough bread

Risotto al Funghi \$24
Grano Padano, basil pesto and Truffle oil

Pan Seared Scallops \$24
Cauliflower puree, salsa verde, crisp prosciutto and walnut crumb

Chicken Liver Pate \$24
Homemade dill pickles, Kooroomba Gully beetroot chutney and toasted sourdough

Kooroomba Smoked Salmon \$24
Towri Sheeps Eweghurt, fresh herbs, fried capers and finger lime dressing

Pan Seared Quail \$24
With wild sage and preserved lemon, white bean cassoulet, kipfler potatoes

Mains \$38

Tasmanian Salmon
Crispy skin with Lavender butter potatoes, creamed leek, steamed greens from the garden, confit tomato salsa

Whole Roasted Spatchcock
With honey and lavender, caramalised sweet potato, corn puree and greens from the garden

Rolled Fassifern Valley Pork Belly
Filled with dried fruit, fermented apple cabbage, honey glazed carrots and cider jus

Lavender Tea Smoked Confit Duck Leg
Parsnip puree, honey braised red cabbage wilted greens and cherry-pepper duck jus

Braised Rabbit Ragout
With cranberries and green peppercorns, homemade Spaetzle, mushrooms and grated Towri pecorino

300g Grain Fed Sirloin
Thrice cooked hand cut wedges, Sicilian caponata, café de Paris butter and Giddy Gout Stout jus

Sides \$10

Steamed greens with lander butter and pumpkin seeds

Crisp Green Leaves in Lavender honey dressing

Shoestring or sweet potatoes fries with rosemary salt and garlic aioli

Bacon lavender baked potatoes, herbs from the garden



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Desserts \$14.50

Lavender Ice Cream
With berry coulis and polenta

Passionfruit Souffle
With passionfruit ice cream

Creamy Lavender and honey Cheesecake
Lavender syrup and berry coulis, Anzac biscuit crumb

Sticky Date Pudding
Toasted sticky date ice cream and butterscotch sauce

Chocolate Crème Brulee
With Short bread and Chantilly cream

Local and Tasmanian Cheese Plate \$35
Naughty Little Kids – Stenby Cheese (Scenic Rim)
Towri Sheep Cheeses – Sheeps Blewe (Scenic Rim)
King Island – Pepperberry Cheddar (Tasmania)
King Island – Seal Bay Tripple Cream Brie (Tasmania)

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

Kooroomba Local Suppliers

Lime Caviar Company

Towri Sheep Cheeses

Naughty Little Kids

Arthur Clive's Bakery

Running Creek Beef

Oppy's Fruit Market

Butcher and Co

Scenic Rim Brewery

Flinders Peak Winery

Top Of Town Butcher

Brisbane Valley Quail

Kooroomba Gully

Scenic Rim Lavender

"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