



# Kooroomba Vineyard and Lavender Farm

## Breads & Starters

Homemade Scenic Rim Brewery Pumpkin Beer Bread Smoked Tommerup's Dairy Butter  
Pumpkin Jam, Dukkah spice.

Stuey's Heirloom Pumpkin Soup with Ham Hock  
Kay's Crème Fraiche and charred sourdough

Running Creek Beef Brisket Ragout  
Homemade egg noodles, Butcher and Co Bacon and smoked cheddar

Pan Seared Wild Caught W.A Scallops (GF/DF)  
Beetroot Puree, Lemon butter, candied almond crumb and finger lime pearls.

Warrill Creek Beef Carpaccio (GF/DF)  
Garlic cream, crisp fried onion, wakame, Grano Padano

Mushroom Risotto with Towri Sheep's Pecorino (VEG/V)  
Heidi's mushrooms, rocket-pumpkin seed pesto.

## Mains

Tasmanian Salmon with Lavender butter baby broccoli  
Creamy leeks, tomato lime salsa, nasturtium oil, salmon pearls..

Neuendorf Farming Pork Loin Steak (GF/DF)  
Stuart's heirloom pumpkin puree, fermented cabbage, apple-anise jus,  
Dried fruit compote.

Cajun Spiced Lamb Rump with Ratatouille (DF)  
Towri Sheep's eweghurt, rosemary jus and smoked eggplant

Brisbane Valley Quail Breasts, Ginger and Coconut Broth (GF/DF)  
Toasted coconut, chili, leafy greens from the Kooroomba garden, lime scented basmati rice

Lavender Honey Glazed Twice Cooked Duck Maryland (GF/DF)  
smashed parsnip, orange red cabbage leafy greens and cherry-pink pepper sauce

Slow Cooked Beef Cheek with Truffle Mash (G/F)  
Sauteed mushrooms, green peas, tomato relish and red wine braising sauce.

## Sides

Steamed greens with lavender butter and pumpkin seeds (GF)  
Shoestring fries with rosemary salt and garlic aioli  
Baked Potatoes with lavender and honey dressing (GF)



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## Desserts

### Lemon Curd (Veg)

Macadamia nuts, honeycomb and shortbread crumb, finger lime pearls.

### Black and white chocolate mousse (Veg)

With blueberries and brownie crumb.

### Warm Apple Crumble (Veg)

Lavender and golden syrup custard.

### Homemade Lavender Ice Cream (GF/Veg)

With berry coulis, macadamia crumb and polenta crisps.

## Mixed Cheese Plate

Surprise Bay Smoked cheddar (Tasmania)

Towri Sheep Cheeses – Sheeps Blewe (Scenic Rim)

Towri Sheeps Cheeses - Saltbush (Scenic Rim)

Towri Sheeps Cheeses – Black Sheep (Scenic Rim)

Served with sesame lavash, quince paste and dried fruit

## 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)

Rathlogan Grove Olive Oil

Summerland Camel Farm

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*