



# Kooroomba Vineyard and Lavender Farm

## Breads & Starters

Homemade Scenic Rim Brewery Pumpkin Beer Sour Dough  
With smoked butter, Pumpkin Jam, Dukkah spice.

Chilled cucumber and mint soup  
Heirloom cherry tomatoes, basil pesto and flaked smoked salmon.

Beetroot and Pea Risotto (GF)  
Towri Pecorino and fresh herbs, pickled mung bean sprouts.

Pan Seared Scallops (GF)  
Carrot puree, salsa verde, crisp prosciutto, pistachio crumb  
And lime caviar

Beef Carpaccio with Balsamic and Herbs  
Rathlogan Grove E.V.O.O and Grano Padano

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

## Mains

Tasmanian Salmon (GF)  
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  
dried fruit compote, fermented cabbage, honey glazed carrots, pumpkin puree and cider jus

Lavender Honey Glazed Duck Breast (GF)  
Parsnip puree, honey braised red cabbage, pickled beetroot and cherry-pepper duck jus

Joyce's Heritage Gold Green Curry Chicken  
Steamed jasmine rice, toasted coconut and medley of Asian greens.

Cajun Spiced Boneless Brisbane Valley Quail  
Cous Cous almond stuffing, on spiced lentil and potato ragout.

30 Day Dry Aged Warrill Creek Pastoral Sirloin (GF)  
Creamy Mash Potato, Sicilian caponata, Seeded mustard butter and Giddy Gout Stout jus

## Sides

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

### Lavender Ice Cream (GF)

berry coulis, toasted Macadamia nut crumb and polenta crisps

### Passionfruit Souffle and White Chocolate Soufflé (GF)

passionfruit ice cream

### Toasted Coconut Panna Cotta (GF)

Peach compote and vanilla fairy floss

### 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)

Towri Sheep Cheeses – Wooly White (Scenic Rim)

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

Rathlogan Grove Olive oils

Summerland Camels

“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*