



# Kooroomba Vineyard and Lavender Farm

## Breads & Starters

House made Durum Wheat Sourdough Cob Loaf 18.9

with hummus, Kooroomba chutney, dukkah spice and extra virgin olive oil

Potato and Parsnip Soup (GF) (V) 14.9  
With roast pumpkin seeds and burnt butter

Risotto al Funghi (GF) (V) 19.8  
Grana Padana cheese and truffle oil

Pan Seared Scallops (GF) 23.9  
Sweet corn puree, maple crisp bacon rocket pesto and hazelnut crumb

Pork Rilette with Home Made Pickles 19.8  
Apple salad, toasted brioche and apple balsamic

Linguine with Black Truffle 24.9  
With forest mushroom cream, smoked salmon and watercress.

## Sides 9.9

Crisp green Leaves with lavender dressing (GF)

Baked potatoes with lavender honey mustard seed dressing (GF)

Sweet potato fries with rosemary salt and garlic aioli

Shoestring fries with roasted garlic aioli (GF)

Cauliflower and Pea Gratin (GF)

Steamed greens with Almond Butter (GF)

## Mains

Risotto al Funghi (GF) (V) 28.9  
Pecorino cheese and Truffle oil

Fish of the Day (GF) 38.9  
Please ask your waitress for today's special

Chicken Ballotine (GF) 34.9  
With a cranberry sage mousse, bacon flecked brussel sprouts in citrus dressing

Pork Belly (GF) 35.9  
Spiced pumpkin puree, fermented cabbage honey glazed carrots and apple cider Jus

Lamb Shank (GF) 34.9  
Slowly braised with green lentil and broad bean cassoulet, rosemary, herbed feta and crisp sweet potato

Lavender Tea Smoked Confit Duck Leg (GF) 36.9  
Celeriac puree, apple-honey braised red cabbage with wilted greens and cherry pepper sauce

Beef Brisket (GF) 34.8  
Slow cooked for 36 hours with smoked eggplant puree, roasted baby vegetables, crisp sage leaves and braising sauce



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## Desserts

Coconut Pannacotta (GF) 18.9  
with Citrus mint salad and candied peel

Lavender Ice Cream (GF) 15.9  
with berry compote, polenta tuille

Sticky Date Pudding 17.9  
Butterscotch sauce & roasted pistachio nut ice cream

Chocolate Soufflé (GF) 19.8  
Dark choc chip ice-cream and chocolate sauce  
(Please allow 25min to bake and not available after 2pm)

Lavender Crème Brulee 17.9  
Lemon and lavender short bread and chantilly cream

Assorted Cheeses 28.9  
Served with sesame lavosh bread and quince paste

## Children's Menu 20

Available to children up to 12 years of age

Crispy fish and french fries served with tomato sauce

Chicken nuggets with French fries served with tomato sauce

Beef and Chips (GF)

All served with vanilla bean ice cream and chocolate sauce for dessert