



Kooroomba KITCHEN

2 COURSE \$72.50 3 COURSE \$87.50

TO START

- FRESH COUNTRY LOAF - Whipped House-Smoked Feta, Dukkha, Balsamic olive oil
- WILD QUEENSLAND TIGER PRAWNS - Char-grilled, Japanese Mustard Miso Dressing (gf/df)
- GLAZED PORK - Darling Downs, Slow Cooked, Sticky Soy BBQ Glaze, Kimchi Puree (gf/df)
- CAULIFLOWER BITES - Tossed in Korean Style Sauce (gf/df)
- SCALLOPS 1/2 SHELL - Wild-Caught, Cooked on the Shell, Bowen Mango Salsa
- LAMB RIBS - 100% Pasture Fed, Smoked, Slow Cooked (gf/df)

MAINS

- CONFIT OF DUCK - 100% Grain Fed, Cured With Juniper Berries, Fresh Blood Plum, Sesame Greens (gf/df)
- RISOTTO - Wild Forest Mushrooms, Creamy Italian Arborio Rice, Truffle Oil & Pecorino (gf/v/veo)
- CHICKEN SUPREME - Japanese Yaki Tori, Shitake Mushrooms, Sweet Potato Puree, Baby Leek, Asparagus (gf/df)
- 200g WAYGU TRI-TIP - NSW Grain Fed 400 Days+, Seared Medium Rare, Asian BBQ Sauce & Garlic Greens (gf/df)
- BARRAMUNDI - North Queensland, Fresh Apple & Fennel Salad, Green Pea Puree (gf/df)

SIDES

- LAVENDER BAKED POTATOES - Honey & Mustard dressing 13.50
- LOCAL CARROTS - Honey & Smoked Feta 13.50
- SEASONAL GREENS - Sauteed In Sesame Oil 13.50
- SHOESTRING FRIES - Garlic Aioli (vegan) 13.50

DESSERT

- KOOROOMBA'S LAVENDER ICECREAM - Macadamia & White chocolate soil (gf)
- BAKED CHEESECAKE - Poached forest berries, Chantilly cream (gf)
- BLUEBERRY CRUMBLE SLICE - Chantilly cream (gf/veo)

15% surcharge on public holidays / Please advise of any food allergies /
Whilst every effort is made to accommodate dietary requirements,
all food is prepared in a commercial kitchen where there is a chance of cross-contamination