PLEASE ORDER AT THE CELLAR DOOR

WEEKDAYS 10AM - 2PM

WEEKEND 10AM - 3PM

RRACF

SWEET

KOOROOMBA WINERY LAVENDER SCONES - Strawberry jam, Chantilly cream 14.50
BLUEBERRY CRUMBLE SLICE - Chantilly cream (gf/vego) 14.50
BAKED CHEESECAKE - Poached forest berries, Chantilly cream (gf) 16
KOOROOMBA'S LAVENDER ICECREAM Macadamia & White chocolate soil (gf) 14.50

SAVOURY

FRESH COUNTRY LOAF - Whipped house-smoked feta, Dukka, Balsamic olive oil 16 SHOESTRING FRIES - Garlic aioli (vegan) 13.50 **ANTIPASTO** - Selection of cured meats, vegetables & cheeses (ADD COUNTRY LOAF 16) 26 ARANCINI - Mushroom risotto fried in panko breadcrumbs, Truffle mayonnaise 18 **CHICKEN WING NIBBLES** - Acacia Valley Australian crispy wings, Thai BBQ sauce 18 OPEN STEAK SANDWICH - Darling Downs Queensland 120 day grain-fed Angus & Hereford cattle -Tender char-grilled sirloin fillet, Relish, Oak lettuce, Tomato, Onion, Cheese & Seeded mustard aioli on charred sourdough, Fries (gfo) 28 **CHICKEN BURGER** - Acacia Valley Australian - Grilled chicken tenderloins, Tomato, Oak lettuce, American cheese, Bacon, Tomato relish, Burger sauce on a soft milk bun, Fries (gfo) 25 BEEF BURGER - Darling Downs Queensland 120 day grain-fed Angus & Hereford cattle - Seasoned hand-pressed all beef patty, Bacon, American cheese, Tomato, Oak lettuce, Tomato relish, burger sauce on a soft milk bun, Fries 25

KIDS

SPAGHETTI BOLOGNESE / GRILLED CHICKEN TENDERS & CHIPS / SIRLION STEAK & CHIPS 12.50

One account per table / 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

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