

KOORAWATHA HOMESTEAD

MAINS

PAN FRIED BARRAMUNDI

\$36

A fillet cooked to a golden perfection and dipped into a tangy lemon garlic butter sauce, this dish is a must-try for any seafood lover and served with a fresh garden salad, potato fries and lemon wedge

SEAFOOD BASKET

\$29

Our Seafood basket is made up of deep-fried fish, crumbed prawns, calamari rings, salt and pepper squid, served with fresh garden salad, fries and tartare sauce

PAN FRIED SALMON (GF)

\$38

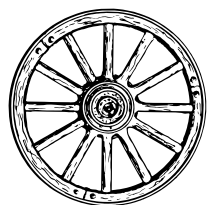
Crispy skin Atlantic salmon fillet, served with creamy mashed potato, fresh asparagus and lashings of hollandaise sauce

BOTTLETREE BEEF RUMP (GF)

\$36

The succulent MSA graded beef rump served with a fresh garden salad and potato fries OR seasonal vegetables and mash potato

Sauces - Pepper, Mushroom, Gravy OR Koorawatha sauce



KOORAWATHA HOMESTEAD

MAINS

CHICKEN SCHNITZEL

\$34

Chicken breast, crumbed with our special seasonings in our kitchen. Served with a garden salad and potato fries OR seasonal vegetables and mashed potato

Sauces - Pepper, Mushroom, Gravy OR Koorawatha Sauce.

CHICKEN PARMIGIANA

\$36

Chicken breast, crumbed with our special seasonings covered in a tomato sauce and mozzarella cheese. Served with a garden salad and potato fries OR seasonal vegetables and mashed potato

Sauces - Pepper, Mushroom, Gravy OR Koorawatha Sauce

PESTO PASTA

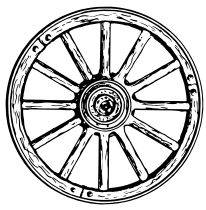
\$29

Penne pasta served with a homemade Pesto sauce, parmesan cheese, sundried tomatoes, pine nuts and cashews

SEAFOOD PASTA

\$34

Linguine pasta served with a mix of squid, mussels, clams and prawns cooked in creamy white wine flavoured sauce



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Mains

PORK CHOPS

\$36

Tender, juicy pork chops grilled to perfection, served with creamy mashed potatoes, a medley of seasonal vegetables and finished with a classic apple sauce for a touch of sweetness.

NANA'S HOMEMADE LASAGNA

\$32

Layers of rich, slow-cooked meat sauce, creamy béchamel, and perfectly baked pasta, just like Nana used to make. Served with a crisp garden salad picked fresh from our own gardens and a side of golden fries.

ROASTED MEDITERRANEAN SALAD

WITH GRILLED CHICKEN

\$34

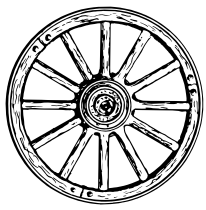
A vibrant salad featuring roasted pumpkin, sweet potato, and beetroot mixed with crisp lettuce, red onion, capsicum and juicy tomatoes, finished with creamy feta, toasted pine nuts, black olives, and drizzled with a tangy honey mustard dressing topped with tender grilled chicken breast.

GRILLED RED EMPEROR WITH

MANGO SALAD

\$34

Freshly grilled Red Emperor fillet served alongside a vibrant salad of crisp lettuce, cucumber, tomatoes, sweet mango, creamy avocado, and fresh parsley. Tossed with cranberries, corn kernels, and toasted pine nuts for a delightful mix of flavors and textures.



KOORAWATHA HOMESTEAD

Entrees

PRAWN COCKTAIL

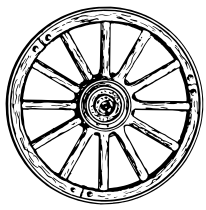
\$16

Plump, juicy prawns served on a bed of crisp lettuce, creamy avocado, red onion, and cucumber. Finished with our homemade seafood sauce for a refreshing and elegant starter.

SWEET POTATO ROUNDS

\$12

Crispy deep-fried sweet potato rounds, served with a side of tangy sour cream and a dipping sauce of sweet chilli. Finished with a sprinkle of crunchy walnuts for added texture and flavour.



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Entrees

GARLIC BREAD

\$8

SALT AND PEPPER CALAMARI

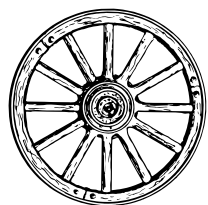
\$12

Seasoned fried calamari served with tartare

BEEF NACHOS

\$14

*Crispy corn chips with Mexican beef mix and
homemade guacamole and sour cream*



KOORAWATHA HOMESTEAD

KIDS MENU

CHICKEN NUGGETS

\$14

Chicken nuggets served with chips and tomato sauce

FISH BITES

\$14

Fish bites served with chips and tartare sauce OR tomato sauce

BEEF NACHOS

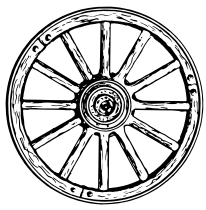
\$14

*Small nachos with Mexican Beef mix,
homemade guacamole and sour cream*

KIDS DESSERT

\$8

*Vanilla ice-cream served with chocolate,
caramel or strawberry topping*



KOORAWATHA HOMESTEAD

DESSERTS

STICKY DATE PUDDING

\$16

A moist sponge cake covered in a butterscotch sauce served with vanilla ice-cream

CHOCOLATE MUD CAKE

\$16

A silky chocolate mud cake with a rich and fudgy texture. Served with vanilla ice-cream

PAVLOVA

\$16

Individual pavlova with passionfruit, berries and cream

APPLE CRUMBLE

\$16

Nana's homemade Apple Crumble served with custard and vanilla ice-cream

CHEESE PLATE

\$18

Assorted cheeses, crackers, deli meats and fruits