

Koorawatha Homestead

ENTREES

Sweet Potato Rounds \$10

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

Garlic Bread \$10

Cheesy Garlic Bread \$12

Salt and Pepper Calamari \$14

Seasoned fried calamari served with tartare

Beef Nachos \$14

Crispy corn chips with Mexican beef mix and Homemade guacamole and sour cream

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MAINS

Pan Fried Barramundi \$38

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 \$30

Our Seafood basket is made up of deep-fried fish, crumbed prawn, calamari ring, salt and pepper squid, crab claw, sea scallop, served with a small 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) \$38

*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*

Caesar Salad \$30

Classic Caesar salad served with crisp lettuce, tender grilled chicken, crispy bacon, crunchy croutons, shaved parmesan cheese and a soft egg. Topped with a creamy dressing

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MAINS

Chicken Schnitzel \$36

*Chicken breast, crumbed with Nanna's 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 \$38

*Chicken breast, crumbed with Nanna's special seasonings covered in
a herb 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 \$30

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

Seafood Pasta \$36

*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 Chop \$38

Tender, juicy pork chop 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.

Grilled Red Emperor with Mango Salad \$38

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

Roasted Mediterranean Salad \$38 with Grilled Chicken

A vibrant salad featuring 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 Halloumi (V) (GF) \$29

Grilled Halloumi cooked to golden perfection, served atop a hearty Ratatouille Of zucchini, capsicum, onion, chickpeas and simmered in a rich flavourful Tomato sauce.

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Kids Menu

Chicken Nuggets \$15

Chicken nuggets served with chips and tomato sauce

Fish Bites \$15

Fish bites served with chips and tomato sauce

Kids Dessert \$8

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

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Desserts

Stick Date Pudding \$18

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

Chocolate Mud Cake \$18

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

Pavlova \$18

Individual pavlova with passionfruit, berries and cream

Apple Crumble \$18

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

Cheese Plate \$20

Assorted cheeses, crackers, deli meats and fruit