

DARLEY'S

Seasonal, contemporary Australian cooking, underpinned by classic French technique.

Bread & Butter - Lilianfels Sourdough, applewood-smoked butter, pine Murray River pink salt (GF, DFA)

Freshly Shucked Rock Oysters Natural (*per ½ doz & doz. \$40/\$72*) (GF)

ENTRÉES

Hokkaido Scallop, butternut squash, caraway & cauliflower, sour dough “crouton”, truffle “velouté” (GFA)

Murray River Cod, zucchini flower, fioretto, sugar snap, sorrel “beurre blanc” (GFA)

Otway “Tête de Fromage” Terrine, Jerusalem artichoke, apple, “beurre noisette”, Belgium endive, honey mustard (GF)

MAINS

Daintree Saltwater Barramundi “Confit”, burnt celeriac, mustard seed, lemongrass “consommé”, sea blite (GF, DF)

Kincross Station Lamb “Assiette”, roasted backstrap, braised shoulder, sweetbreads, vadouvan & carrot, lettuce, rosemary “jus” (GF, DF)

Free-Range Chicken Breast, charred corn, roasted leg “croquette”, speck, green shallot, chicken “jus gras” (GFA)

Black Onyx by Rangers Valley Black Angus Beef, smoked bone marrow “soubise”, chervil, “pomme purée”, horseradish cream, nasturtium oil (GF, DFA)

Or with...

WX by Rangers Valley MBS9+ Wagyu Beef Tenderloin (*\$45 supplement*)

DESSERTS

“Crème Brûlée”, chamomile, mānuka honey, vanilla, bottlebrush (GF)

Lemon “Meringue”, kaffir lime, caramelised white chocolate & macadamia (GF)

Apple “Tarte Tatin”, cardamom & fig leaf ice cream

CHEESE

Holy Goat Chèvre Soufflé, ash, lemon thyme, pistachio ice cream (*\$25 supplement*)

GF – Gluten Free / GFA – Gluten Free Adaptable / DF – Dairy Free / DFA – Dairy Free Adaptable

Three Courses – \$145

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ENTRÉES

Butternut Squash “Fondant”, carraway & cauliflower, sour dough “crouton”, truffle “velouté” (GFA, VGA)

Lion’s Mane Mushroom, zucchini flower, fioretto, sugar snap, sorrel “beurre blanc” (GFA, VGA)

Jerusalem Artichoke, apple, “beurre noisette”, Belgium endive, honey mustard (GF)

MAINS

Salt-Baked Celeriac, mustard seed, lemongrass “consommé”, sea blite (GF, DF, VGA)

Heirloom Carrot “Terrine”, vadouvan & carrot, lettuce, citrus rosemary oil (VGA)

Barbecue Beetroot, smoked almonds, nasturtium “soubise”, chervil, “pomme purée”, horseradish cream (VGA)

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Lemon “Meringue”, kaffir lime, caramelised white chocolate & macadamia (GF)

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CHEESE

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VGA – Vegan Adaptable

Three Courses – \$145

Please inform our team if you have any dietary requirements or allergies.