

DARLEY'S

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

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Lilianfels Sourdough, applewood smoked butter, pine Murray River pink salt

Freshly Shucked Rock Oysters (*per ½ doz & doz.*) 30 / 60

APPETIZER

Hamachi sashimi, ginger ponzu

ENTRÉE

Jurassic Quail “Ballotine”, smoked olive, spinach, preserved tomato, butternut pumpkin velouté

MAINS

Roasted Lamb “Beurre Noisette”, Paris mash, baby Dutch carrots, yogurt, preserved berry jus

or

“Confit” Trout, carrot “purée”, rainbow charred, fennel, finger lime “beurre Blanc”

DESSERT

Spiced Pineapple Rum Cake, coconut, vanilla bean “crème anglaise”

Four Courses – 199

Includes a glass of Taittinger, Brut Prestige Champagne NV

Minimum 2 guests per table

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