




Entrée


Hay Cooked Carrots, Candied Violet,
Grapefruit Curd

(V) 


Foie Gras Mousse, Cured Venison,
Kohlrabi, Chocolate, Elderflower

(GF) 


Braised Full Blood Wagyu Brisket,
Burnt Leek, Peas and Speck, Parmesan

(GF) 

Scallop Sashimi, Lemon Myrtle Cream,
Cucumber, Seaweed Salt

(GF) 

Parsley Root, Nasturtium, Mud Crab,
Shichimi Tōgarashi

(GF) 



*Denotes sourced within 100 miles,
with 80% local or regional ingredients*

2 Course Menu \$95.00 per person


3 Course Menu \$125.00 per person

Menu subject to change



Main Course

Steamed Murray Cod, Textures of Pumpkin,
Pink Onion, Red Verjuice

(GF) 

Guinea Fowl Galantine, Potato Tortellini,
Cauliflower, Roselle, Smoked Jus Gras




Berkshire Pork Striploin,
Ginger Bread Puree, Broccolini, Prunes



Salt Grass Lamb Rack, Sweet Bread, Eggplant,
Glazed Watermelon Rind, Miso

Hereford Red Beef Tenderloin, Lovage Puree, Sour Onion,
Mushroom Salad, Sauce Bordelaise

(GF) 

Sides \$12.00

Heirloom Tomatoes, Buffalo Milk Burrata, Basil Cress,
Megalong Gold Extra Virgin Olive Oil, Aged Balsamic
(GF)

Roast Potato with Rosemary
(GF)

Steamed Beans, Cranberry Mustard, Bacon, Dill
(GF)



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Dessert

Roast Peach, Olive Oil Pastry Cream,
Peach Leaf Gelato, Walnut Crumbs
(GF) 

Textures of Blueberry,
Lemongrass Mousse, Lavender
(GF) 

Pine Parfait, Pine Bark Caramel,
Yoghurt Sorbet, Berries, Bacon Crumbs
(GF) 

Chocolate Ganache,
Eucalyptus Gel, Apple, Buckwheat
(GF) 

Cheese List

A changing Selection of
Australian and International Cheeses.

Cow's Milk Blue – Soft

Blue D' Auvergne, France

Buffalo Milk Blue – Soft

Berrys Creek Riverine Blue, Gippsland, VIC

Goats Milk – Soft

Jannei, Bent Back, Ashen Mould, Lithgow, NSW

Cow's Milk – Soft to Semi

Milawa, King River Gold, Washed Rind, Milawa, VIC
Wanera, Washed Rind, Barossa Valley, SA
Brillat Savarin, Triple Cream, Normandy, France
Pont l'Eveque, Normandy, France

Sheeps Milk – Hard to Semi

Manchego, La Manch, Spain


Cow's Milk – Hard to Semi


Maffra, Gippsland, VIC
Testun la Barolo, (Cows and Goats), Italy
San Simon, (Smoked), Spain
Toma Tartufato, Italy


Cheeses are served with Quince paste,
Port Soaked Muscatel, House Made Lavosh




Degustation Menu

Scallop Sashimi, Lemon Myrtle Cream,
Cucumber, Seaweed Salt
(GF) 

Hay Cooked Carrots, Candied Violet,
Grapefruit Curd
(V) 

Steamed Murray Cod, Textures of Pumpkin,
Pink Onion, Red Verjuice
(GF) 

Berkshire Pork Striploin,
Ginger Bread Puree, Broccolini, Prunes


Salt Grass Lamb Rack, Sweet Bread, Eggplant,
Glazed Watermelon Rind, Miso

Roast Peach, Olive Oil Pastry Cream,
Peach Leaf Gelato, Walnut Crumbs
(GF) 

Tasting Menu - \$160

Matching wines - \$75

Darley's would like to take this opportunity to thank our local producers

*Megalong Valley - Extra virgin olive oil
Janei Farm Goats dairy
Fabrice Organic Vegetables
First Farm Organics - Little Hartley
Epicurean Harvest
Woodford Honey*



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Menu subject to change



Vegetarian Menu

Entrée

Hay Cooked Carrots, Candied Violet,
Grapefruit Curd
(GF) 


Goats Cheese Cannelloni, Beetroot,
Walnut, Pickled Flowers

Main Menu

Textures of Pumpkin, Pink Onion, Red Verjuice

Cauliflower and Potato Tortellini,
Beurre Noisette



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