




## Entrée

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

Foie Gras Mousse, Cured Venison,  
Kohlrabi, Chocolate, Elderflower  
(GF) 

Pork Jowl, Rosehip, Wakame, Cabbage Juice  
(GF) 

Scallop Silk, Caviar, Chickweed, Crouton, XO Sauce

Beef Rib Glazed in Shellfish Jus  
Cacao Gel, Globe Artichoke, Shiso, Cherry Blossom



*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,  
Spring Onion, Red Verjuice  
(GF)

Rabbit Roulade, Potato Tortellini,  
Cauliflower, Roselle, Braised peanut

Duck Breast, Leg, Rose Pickled Tongue,  
Biscuit Crumble, Celeriac  


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

16 Hour Slow Cooked Wagyu Onglet,  
Wasabi, Sprouts, Cornichons

Sides \$12.00

Beetroot, Goats Curd, Rhubarb Kimchi, Liquorice  
(GF)

Roast Potato with Rosemary  
(GF)

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



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## Dessert

Bergamot Curd, Meringue Sorbet,  
Cardamom Sablé  
(GF)

Lemon Panna Cotta, Marigold Sorbet,  
Mandarin Crumb, Magnolia Gel  
Ⓜ (GF)

Geranium Cream,  
Macerated Grape, Grape Sorbet  
Almond Crumb, Thyme  
Ⓜ

Drunken Chocolate Cake, Vinegar Mousse,  
Basil Sorbet, Plum Blossom, Griottes

## Cheese List

A changing Selection of  
Australian and International Cheeses.

### **Cow's Milk Blue – Soft**

Blue D'Auvergne, France

### **Goat's Milk Blue – Soft**

Igor Dolce Gorgonzola, Italy

### **Goats Milk – Soft**

Jannei, Bent Back, Ashen Mould, Lithgow, NSW

### **Cow's Milk – Soft to Semi**

Milawa, King River Gold, Washed Rind, Milawa, VIC  
Woombye Blackall Gold, Washed Rind, Sunshine Coast, QLD  
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 Canderli, Pepper Crackers, Spiced Figs, Strawberry Jelly




## Degustation Menu

Scallop Silk, Caviar, Chickweed, Crouton, XO Sauce

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

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

Duck Breast, Leg, Rose Pickled Tongue,  
Biscuit Crumble, Celeriac  


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

Bergamot Curd, Meringue Sorbet,  
Cardamom Sablé  
(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  
Jannei Farm Goats dairy  
Fabrice Organic Vegetables  
First Farm Organics - Little Hartley  
Epicurean Harvest  
Woodford Honey*



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## Vegetarian Menu

### Entrée or Main

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

Textures of Pumpkin, Spring Onion,  
Red Verjuice

Glazed and Grilled Eggplant, Artichoke,  
Zucchini, Spiced Black Garlic Romesco,  
Apple, Shiso

Cauliflower and Potato Tortellini, Vadouvan,  
Beurre Noisette



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