



Darleys celebrates timeless indulgence

At first glance you can appreciate why Queen Mary used Darleys as her residence in 1901. The colourful homeland gardens and breathtaking graceful cottage was the creation of fellow Englishman, Sir Frederick Darley, only a decade earlier. More than a century later Darleys continues to honour its glamorous past, evolving into an iconic epicurean haven.

Darleys is a timeless fine dining landmark balancing history in its grandness with an award-winning food journey.

It is this spectacular fusion which recently attracted one of Australia's most respected chefs, Lee Kwiez, to its kitchen. The food purist, who worked at Dolder Grand Hotel in Zurich, and earned six consecutive SMH chef hats at Milsons in Sydney, is bringing together his acclaimed style with new local influences to create a dynamic menu featuring local producers and his national food networks.

"I'm excited about cooking in this historic building in the wake of such good chefs, and in an environment where I can be creative and free to explore the amazing range of local produce," said Kwiez.

"With each menu I want to showcase the Blue Mountains through substance and top ingredients, not the city."

Kwiez is now unfolding his glorious celebration of autumn, allowing the natural flavours shine in the new menu. The experience begins with a selection including Redgate farm Jurassic Quail, black pudding, cocoa, walnut crumb with artichoke purée and Madeira jus; and beautifully plated 'Berridale farm vegetable garden' of heirloom, local baby vegetables served with Jannei goats' curd cigar, quinoa, fine herbs and Megalong Valley extra virgin olive oil.

The main offerings are a perfect balance for every palate. The list features grain and grass-fed Cape Grim, Black Angus beef tenderloin, salsify, calvo nero, Blue Mountains grain fed Wagyu braised brisket, smoked bone marrow and red wine sauce; and steamed John Dory served with Dashi custard, baby turnips, soy bean congee, crisp lotus root and master stock.

Dessert is about imaginative taste pairings to produce a distinctively Darleys repertoire. Featuring traditional favourites, Kwiez's offerings include: soft meringue roulade with vanilla cream and rhubarb filling served with macerated strawberries, butterballs and strawberry jelly; and layers of Dark Zokoko chocolate, milk chocolate mousse, coconut cream with passionfruit & banana sorbet.

Darleys is located in one of the most officially precious places on Earth, the World Heritage Listed Blue Mountains. It's the natural beauty and renowned fresh air which inspired NSW's sixth Chief Justice, Sir Frederick Darley, to build the retreat house on the Jamison Valley escarpment.

Under the recent \$500,000 interior refreshment, Darleys is a living history experience. Gold and black hand-crafted wallpaper, sumptuous crystal chandeliers, plush sculptured velvet chairs capture the luxury and ambience of a by-gone era. Show plates on crisp white linen create the perfect opulence for fine mood dining either along the veranda during the warm season or beside the roaring fire in a cooler climate.

Ornately framed original pictures of dignitaries and surrounding scenery are a virtual gallery of Darleys past, throughout the entry, dining spaces, the new bar and cigar lounge. The top level of the restaurant has a new face and the large space is ideal for conferences and events.

Darleys has become the hero of romantic moments. It's lush intimate areas and surrounding manicured garden and fountains is a popular setting for weddings and promenading couples.

The beauty of this restaurant is that you don't have to be royalty for the regal experience. Darleys is where you come for the lifetime memory, for anyone intrigued by exquisite food, and people wanting a change with an authentic luxurious experience.

Two courses cost \$95, three courses are \$125 and side orders are \$12. Weekends and public holidays have a set price for three courses at \$125 per person.

To view the menu and experience Darleys, visit www.darleysrestaurant.com.au.
To make a reservation contact 02 4780 1200.