



Dessert

Sheep's Milk Pannacotta
Almond Macaroon Crumble, Blackcurrant
Granita and Bilpin Apple Sorbet

'Coffee, Cream & Doughnuts'
Zokoko Chocolate Coffee Pave,
Armagnac Ice-Cream and
Cinnamon Doughnut

Slow Cooked Quince with layers of Lemon
Curd, Raspberries, Woodford Honey Cream,
and Rhubarb Sorbet

Spice Roasted Bosc Pear with
Pinenut Baklava, Rose Scented Ice-Cream,
Vanilla Syrup and Candied Nuts

Selection of Australian and International
Cheeses from 'Australia On A Plate' with
Quince Paste, Port Soaked Muscatels,
Walnut Bread and Oat Cake Biscuit

2 Course Menu \$95.00 per person
3 Course Menu \$125.00 per person

**A 1.5% surcharge applies for the use of Visa and
Master Cards**

**3% surcharge applies for the use of American
Express and Diners Cards**



Entrée

Soy Poached Corner Inlet Flathead,
Queensland Spanner Crab Jelly Veil
Szechuan Cucumber Pickle

Butter Poached Partridge Breast,
Crisp Confit of its Thigh,
Pine Mushroom Cannelloni,
Garlic Cream

Heirloom Winter Vegetable Garden,
Jannei Goats Cheese, Sourdough Crumb,
Organic Quinoa, Soubise Cream

12 Hours Cooked Pork Jowl,
Maltose Crackling, Crispy Pigs Ears
Master Stock Poached Abalone,
Kabu Turnips, Shiro Dashi

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

Megalong Valley -Extra virgin olive oil

Jannei Farm Goats dairy

Takao Suzuki

Zokoko pure origin artisan chocolate

Hominy Bakery

Lithgow Free-range Meats

*And our in-house garden team who provide
the wonderful herbs & flowers we use daily*

**A 1.5% surcharge applies for the use of Visa and
Master Cards**

**3% surcharge applies for the use of American
Express and Diners Cards**



Main Menu

Roast Fillet of Cape Grim Beef, Red Wine Braised Wagyu Brisket, Spring Shell Onion, Salsify, Spinach Puree, Sautéed Mushrooms, Bone Marrow, Black Truffle Jus and Horseradish Butter

Aromatic Olive Oil Poached Pink Snapper with sautéed Hawkesbury Squid, Fennel, Black Fondant Potato, Sea Urchin Butter, Tarragon and Bottarga

Lucerne Infused Kanimbla Valley Lamb Loin, Roasted on the Bone with Jerusalem Artichoke Purée, Sheep's Milk Lebna in Crispy Red Quinoa, Kale and Black Olive Jus Gras

Master Stock Poached Chicken Breast, Scallop, Ginger, and Shallot Custard, Snow Pea, Daikon, Coriander, Chicken and Shitake Consomme, Puffed Wild Rice

Seared Mandagery Creek Venison Loin with Jamon Iberico, Black Pudding, Warm Pickled Red Cabbage, Celeriac Puree, Cavolo Nero and Madeira Jus

Sides \$12.00

Paris Mash with Crispy Eshallots

Steamed Broccoli and Baby Brussels Sprouts with Pancetta

Organic Heirloom Carrots with Toasted Almonds

Weekends and public holidays - set price 3 courses \$125

A 1.5% surcharge applies for the use of Visa and Master Cards

3% surcharge applies for the use of American Express and Diners Cards



Darleys Degustation Menu

Heirloom Winter Vegetable Garden,
Jannei Goats Cheese, Sourdough Crumb,
Organic Quinoa, Soubise Cream

*NV Cloudy Bay 'Pelorus'
Marlborough, New Zealand*

12 Hours Cooked Pork Jowl,
Maltose Crackling, Crispy Pigs Ears
Master Stock Poached Abalone,
Kabu Turnips, Shiro Dashi

*2008 Domaine Marc Bredif Chenin Blanc
off-dry Vouvray AC, Loire Valley, France*

Aromatic Olive Oil Poached Pink Snapper
Sautéed Hawkesbury Squid, Fennel,
Black Fondant Potato, Sea Urchin Butter,
Tarragon and Bottarga

*2010 Meerea Park, XYZ, Chardonnay, Hunter
Valley N.S.W*

Roast Fillet of Cape Grim Beef, Red Wine
Braised Blue Mountains Wagyu Brisket,
Spring Onion Shell, Salsify, Spinach Puree,
Sautéed Mushrooms, Bone Marrow,
Black Truffle Jus and Horseradish Butter

*2009 Terrazas de Los Andes Reserva Malbec
Mendoza, Argentina*

'Coffee, Cream & Doughnuts'
Zokoko Chocolate Coffee Pave, Armagnac
Ice-Cream and Cinamon Doughnut

*2010 Le Cèdre Malbec
Cahors, Southern France*

Due to the extended number of courses, we
request that the whole table order the tasting
menu

Available until 8:15 pm

*Tasting Menu - \$160
Matching wines - \$75*

**A 1.5% surcharge applies for the use of Visa and
Master Cards**

**3% surcharge applies for the use of American
Express and Diners Cards**