



## Dessert

Cherry and Vanilla Cream,  
Almond Macaroon Crumble, Cherry Granita,  
White Chocolate Sorbet

'Mena Creek', Zokoko Chocolate Mousse,  
Salted Caramel Fudge,  
popcorn Ice Cream, Chocolate Chip  
Cookie Crumb.

Summer Berries and Currents,  
Raspberry Marshmallow, Strawberry Soup,  
Lemon Yoghurt Sorbet

Toasted Coconut Parfait, Mango Sorbet,  
Italian Meringue, Fresh mango,  
Passionfruit and Lychee Salad

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



## Entree

62 degree Soft Cooked Organic Duck Egg,  
King Brown Mushrooms, Spinach Puree,  
Jamon Iberico and Potato Gnocchi

Warm Salad of Local Heirloom Beetroots,  
Quinoa, Olive Crumb, Jannei Goats Curd,  
Parmesan and Garlic Wafer

Morton Bay Bug Butter Poached in Vanilla,  
Star Anise, Lime Crème Fraiche,  
Confit Tomato, Ruby Grapefruit,  
herbs from the Garden

Poached Queensland Spanner Crab,  
Dashi Custard, Fennel Puree, Asparagus  
Shitake Mushrooms and Crisp Barley

Slow Cooked Pork Jowl, Maltose Crackling,  
Seared Scallop, Cauliflower Custard,  
Roasted Cauliflower and Shellfish Sauce

*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*



## Main Menu

Pan Roasted 'Glacier' Tooth Fish,  
Poached Abalone, Wood ear Fungi,  
Sugar Snap Peas, Chicken and Celeriac  
Consommé

Kanimbla Valley Lamb Loin,  
Smoked Eggplant, Chickpea Puree,  
Harissa, Cracked Wheat, Cumin and  
Coriander seed Infused Lamb Jus

Swiss and King Brown Mushroom Pastry,  
Pea Puree, Locally Grown Heirloom  
Vegetables, Garden Greens, Preserved  
Lemon and Fennel Dressing

Roasted Duck Breast, Crispy Duck Thigh,  
Pickled Peach, Chicken Liver Parfait,  
Toasted Brioche, Fennel, Sauce Bercy

Smoked and Seared Mandagery Creek  
Venison Loin, Pancetta, textures of Parsnip,  
Pickled Red Cabbage, Walnut and Coco  
Crumb, Madeira Jus

Roast Fillet of Cape Grim Beef,  
Sarladaise Potato, Heirloom Carrots,  
Cauliflower Cream, Confit Shallots,  
Horseradish Butter, Red Wine Jus

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

**Weekends and public holidays**  
**Set price 3 courses \$125**



## Degustation Menu

Warm Salad of Local Heirloom Beetroots,  
Quinoa, Olive Crumb, Jannei Goats Curd,  
Parmesan and Galic Wafer

Morton Bay Bug Butter Poached in Vanilla,  
Star Anise, Lime Crème Fraiche,  
Confit Tomato, Ruby Grapefruit,  
herbs from the Garden

62 degree Soft Cooked Organic Duck Egg,  
King Brown Mushrooms, Spinach Puree,  
Jamon Iberico and Potato Gnocchi

Smoked and Seared Mandagery Creek  
Venison Loin, Pancetta, textures of Parsnip,  
Pickled Red Cabbage, Walnut and Coco  
Crumb, Madeira Jus

Zokoko Chocolate Mousse,  
Salted Caramel Fudge, Popcorn Ice Cream,  
Chocolate Chip Cookie Crumb

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

*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**