




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) 

Baby Squid, Dandelion, Garlic leaf,
Mountain Pepper, Lemon Myrtle


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)

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

Berkshire Pork Striploin,
Ginger Bread Puree, Broccolini, Prunes


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

Riverina Angus Tenderloin, Lovage Puree, Sour Onion,
Mushroom Salad, Sauce Bordelaise
(GF) 

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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Menu subject to change



Dessert

Bergamot Curd, Meringue Sorbet,
Cardamom Sablé
(GF)

Camomile Cloud, Cake Puree,
Cumquat, Spiced Rice Bubbles

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

Hazelnut Chocolate Mousse, Chocolate Truffle,
Raisin Cake, Parsley, Apple
(GF)

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

Baby Squid, Dandelion, Garlic leaf,
Mountain Pepper, Lemon Myrtle



Hay Cooked Carrots, Candied Violet,
Grapefruit Curd



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

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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Menu subject to change



Vegetarian Menu

Entrée

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


Parsley Root, Nasturtium, Shichimi Tōgarashi
(GF) 

Main Course

Textures of Pumpkin, Pink Onion, Red Verjuice

Cauliflower and Potato Tortellini, Vadouvan,
Beurre Noisette



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with 80% containing local or regional ingredients

Menu subject to change