




Entrée


Warm Salad of Jerusalem Artichokes, Almond and Eschallot Crumble,
Shaved Oberon Winter Truffle, Local Leaves

(V) 

Tartare of Mandagery Creek Venison,
Celeriac Variations, Celery Leaves, Puffed Grains, Soft Yolk

(GF) 

Braised Full Blood Wagyu Brisket,
Smoked Carrot Juices, Heirloom Carrots, Burnt Butter Jus Gras

(GF) 

Petuna Ocean Trout Poached in Sake, Buckwheat, Horseradish, Apple and Witlof
(GF)

Confit of Quail, Bread and Garlic Stuffing,
Truffled Potato Puree, Broad Beans, Shaved Chestnuts, Thyme Jus





*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 Menu

Slow Poached John Dory, Charred Miso, Dashi,
Sweet Potato Puree, Pickled Shimeji, Radish and Soy Beans

Persian Spiced Great Southern Lamb Loin, Braised Belly, Date Puree,
Dehydrated Grapes, Local Turnips
(GF)

Byron Bay Berkshire Pork Loin, Pumpkin Cream,
Mustard Green, Sprouting Seeds, Puffed Skin, Banyuls Sauce
(GF) 

Kangaroo Loin with Native Spices, Warrigal Greens,
Celeriac Puree, Puffed Barley


Hereford Red Beef Tenderloin, Smoked Marrow,
Onion Variations, Swiss Chard, Wasabi Butter
(GF) 

Sides \$12.00

Roasted Potatoes with Rosemary and Garlic
(GF)

Steamed Broccolini, Pistachios, Roasted Garlic Butter
(GF)

Yellow Squash with Spiced Dukkah, Sheep's Milk Yoghurt
(GF)



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Dessert

Granny Smith Apple Sorbet, Calvados Bavouris,
Pistachio and Apple crumble

Caramelized Pear,
Mascarpone Semifreddo, Salted Walnut Toffee, Pear Sorbet
(GF)

Slow Cooked Quince, Torched Meringue,
Macaroon Crumble, Lemon Curd Ice Cream

Variations of Zokoko Chocolate,
Caramel, Almonds, Espresso



Cheese List

A changing Selection of
Australian and International Cheeses.

Cows Milk Blue – Soft

Blue D' Auvergne, France

Buffalo Milk Blue – Soft

Berrys Creek Riverine Blue, Gippsland, VIC

Goats Milk – Soft

Jannei, Bent Back, Ashen Mould, Lithgow, NSW

Cows Milk – Soft to Semi

Milawa, King River Gold, Washed Rind, Milawa, VIC

Wanera, Washed Rind, Barossa Valley, SA

Brillat Savarin, Triple Cream, Normandy, France

Pont l'Eveque, Normandy, France

Sheeps Milk – Hard to Semi

Manchego, La Manch, Spain

Cows 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 Quince paste,
Port Soaked Muscatel, House Made Lavosh



Degustation Menu

Warm Salad of Jerusalem Artichokes, Almond and Eschallot Crumble,
Shaved Oberon Winter Truffle, Local Leaves
(V)

Tartare of Mandagery Creek Venison,
Celeriac Variations, Celery Leaves, Puffed Grains, Soft Yolk
(GF)

Slow Poached John Dory, Charred Miso, Dashi,
Sweet Potato Puree, Pickled Shimeji, Radish and Soy Beans

Byron Bay Berkshire Pork Loin,
Pumpkin Cream, Mustard Green, Sprouting Seeds, Puffed Skin, Banyuls Sauce
(GF)

Hereford Red Beef Tenderloin,
Smoked Marrow, Onion Variations, Swiss Chard, Wasabi Butter
(GF)

Variations of Zokoko Chocolate, Caramel, Almonds, Espresso

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

Zokoko pure origin artisan chocolate

Hominy Bakery

First Farm Organics- Little Hartley

Epicurean Harvest

Mandagery Creek Venison

Woodford Honey



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Vegetarian Menu

Entrée

Celeriac "Cannelloni", Puffed Barley, Roasted Hazelnuts,
Celeriac Foam, Local Kale

Warm Salad of Jerusalem Artichokes,
Almond and Eschallot Crumble, Shaved Oberon Winter Truffle, Local Leaves

Main Menu

Tortellini of Maffra Cheddar and Braised Leek,
White Eggplant Puree, Broad Beans, Tomato and Herb Vinaigrette

Parmesan Gnocchi, Heirloom Carrots, Lentil Puree, Kale from our Garden,
Shaved Manchego, Salted Lemon Vinaigrette



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