

# our place *on darling*

*\$38 p/h set menu*

*2 courses*

*alcohol packages available*

*menus should be confirmed 7 days prior as seasonal availability may result in minor changes*

*\* guests with allergies or special dietary requirements must arrange an alternative menu at least 48 hrs prior*

## **entrée (share)**

selection of dips with warm breads

tasting plate

## **mains (choice of)**

our house made gnocchi sautéed w wild mushroom  
fricassée & blue cheese

oven baked fish of the day, tagine of sweet potato, chorizo  
& chickpeas, smokey eggplant puree

confit duck leg w roast potatoes,  
celeriac puree & steamed greens

beef fillet medallions w garlic mash, green beans  
& black truffle butter

## **dessert, coffees & liqueurs available on request**

*licensed or BYO*

*corkage – from \$5.00 per person extra*

GST included

10% surcharge on public holidays  
please notify waitstaff of any allergies