

our place *on darling*

\$46 p/h set menu

3 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

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 (choice of)

crème brulee

chocolate fudge brownie w vanilla ice cream

licensed or BYO

corkage – from \$5.00 per person extra