

our place

on darling

entrées

- freshly shucked oysters w gazpacho dressing ½ doz 14 | doz 25
- selection of dips & roasted sesame dukkah w olive oil & warm breads 15
- tempura zucchini flowers stuffed w goats cheese, served w/ saffron aioli 14
- duck pancakes w green paw paw & sticky beetroot sauce 10 | 18
- spiced salmon pastrami, house cured & served w dill crème fraiche & walnut bread 16
- tasting plate for 2: ask your waiter for today's selection 23

mains

- our house made gnocchi sautéed w cherry tomatoes, broccoli pesto & zucchini sauce entrée 14 | main 19
- roast pumpkin & chickpea salad w tomato, rocket, grilled haloumi & tzatziki 14
with grilled lamb 18
- chargrilled atlantic salmon w a warm fennel & new potato salad, salsa rossa & saffron aioli 27
- herb crusted wild barramundi w leek & tomato risoni & cavolo nero 27
- chorizo & feta stuffed chicken breast, polenta crouton & caponata 25
- lamb fillet filo parcel w basil mousse, pommes mousseline & roast tomato 26
- crispy skinned duck breast w tempura zucchini flowers, cous cous & blood orange sauce 28
- portuguese espatada; skewered sirloin chunks, drizzled w red wine chilli sauce, served w chips & salad 27
- beef fillet medallions w potato mille feuille, asparagus & black truffle butter 27
- your choice of grain fed rump or atlantic salmon, chargrilled & served w handcut chips & salad 25

sides

- roast garlic ciabatta | 5
- hand cut chips | 7
- rocket & parmesan salad | 7
- seasonal vegetables | 7