

our place *on darling*

sharing

freshly shucked natural oysters, champagne & cucumber relish	½ doz	15
	doz	25
selection of bruschette		14
tempura calamari, caper aioli, crispy shallots		15
house made roast pumpkin & ricotta ravioli, sage cream sauce	small plate	14
	large plate	24
tasting plate for 2: ask your waiter for today's selection		25
roast chicken for 2, duck fat potatoes, seasonal greens		45

mains

roast pumpkin & chickpea salad, witlof, rocket, grilled haloumi	15
add grilled lamb	19
house made gnocchi, wild mushroom fricassée, blue cheese	22
wild barramundi, tagine of sweet potato & chickpeas, smokey eggplant puree	28
smoked fish pie, crispy mash potato, mixed leaves	26
rolled pork belly, roasted w herb, fennel & apple, white beans, rappa	27
local lamb loin wrapped in herb stuffed potato crepe, roast pumpkin & green beans	28
portuguese espatada; skewered beef fillet chunks, drizzled w red wine chilli sauce, handcut chips, salad	27
braised beef cheeks, parsnip mash, porcini jus, horseradish gremolata	28
clare valley scotch fillet, duck fat potatoes, seasonal greens, blue cheese & caper butter	32

sides

roast garlic ciabatta	6
hand cut chips	7
rocket, toasted almonds, parmigiano	8
seasonal vegetables	7