

our place *on darling*

share plates

live oysters, shucked to order	
- natural w champagne & cucumber relish	2.5ea
- kilpatrick; grilled w smoked pancetta, 'our' barbeque sauce	3ea
saganaki; pan fried sheep's cheese, chilli jam, flat bread	12
local glasshouse grown zucchini flowers, stuffed w herbed goats cheese	16
spiced soft shelled crab, pink grapefruit & paw paw salad, burnt orange caramel	16
grilled hawkesbury calamari, chorizo, cherry tomatoes, chilli	17
house made charcuterie plate; chicken & mushroom pate, cured duck breast, pork rillette, selection of pickles	18
crisp berkshire pork belly, seared hokkaido scallops, pumpkin puree, pancetta crackle	18

mains

our basil & parmesan gnocchi primavera, spring vegetables, ricotta, pesto	23
handmade tagliatelle, garlic prawns, rocket, salsa verde	25
wild river barramundi, moroccan spiced cous cous, chermoula prawns	28
confit duck leg, duck fat potatoes, roast beetroot, goats cheese, radicchio, candied walnuts	26
crisp berkshire pork belly, caramelised leek & apple tarte tatin, watercress salad	28
marinated riverina lamb rump, puy lentils, spring greens, minted yoghurt	28
beef fillet medallions, mash, asparagus, wild mushroom sauce	29
portuguese espatada; skewered beef fillet chunks, drizzled w red wine chilli sauce, handcut chips, salad	29

sides

garlic ciabatta	7
house salad, roast beetroot, feta, pickled red onion	9
seasonal greens	8
hand cut chips, aioli	8