

DARLEY'S



LILIANFELS



DINNER MENU

3 COURSE MENU \$145.00 PER PERSON

Entrée

- Pork Belly - shiitake - cabbage - green garlic (GF) 
- Marinated Raw Scallops - lemon myrtle - coastal greens (GF)
- Mandagery Creek Venison Tartare - smoked eel - cherries 
- Lion's Mane Mushrooms - macadamia - nasturtium (V) (GF) 

Main

- Murray Cod - zucchini - koji - summer greens (GF)
- Oberon White Lamb - asparagus - herb emulsion (GF) 
- Dry Aged Maremma Duck Breast - beetroot - dates (GF) 
- Wagyu Beef - black garlic - onion - thyme (GF) 
- Celeriac - cashew - sour cherries - greens (GF) (V) 

Sides

- Tomato - stracciatella - basil (GF) (V) 
- Baked Potato - caramelised onion - crème fraiche (GF) 

\$15

Dessert

- Mandarin - rosemary crèmeux - kumquats (GF)(V) 
- Strawberries - raspberries - pistachio - rosella (GF) 
- Porcini Ice Cream - zokoko chocolate - hazelnut - whiskey 
- Australian Cheese Selection - malfroy's gold honey - lavosh

Denotes: Sourced within the Radius of 100 miles 80% containing Local & Regional Ingredients

 1.5% surcharge for Visa, MasterCard & American Express. 2.25% for Union Pay, JCB & Diners Club.