

DARLEY'S



LILIANFELS



DINNER MENU

3 COURSE MENU \$145.00 PER PERSON

Entrée

Pork Belly - shiitake - cabbage - green garlic (GF) 

Marinated Scallops - lemon myrtle - coastal greens (GF)

Mandagery Creek Venison Tartare - fermented carrot - currants 

Lion's Mane Mushrooms - macadamia - nasturtium (V) (GF) 

Main

Coral Trout - zucchini - koji - spring greens (GF)

Oberon White Lamb - asparagus - herb emulsion (GF) 

Dry Aged Maremma Duck Breast - beetroot - dates (GF) 

Wagyu Beef - squash - veal tendons - bone marrow (GF) 

Celeriac - cashew - black garlic - sour cherries (GF) (V) 

Sides

Charred Broccolini - burrata - peppers - onion - basil (GF) (V) 

Baked Potato - caramelised onion - crème fraiche (GF) 

\$15

Dessert

Mandarin - rosemary crèmeux - kumquats (GF)(V) 

Blueberries - mascarpone - sunflower seed 

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

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