

state of origin

restaurant

to start

House Baked Sourdough (v) (df)

Warm Mt Zero Olives (gf) (v) (df)

course one (shared)

Croquettes | Gruyere, truffle aioli (v)

Mooloolaba Tuna Tacos | Jalapenos, soy, coriander, finger lime (df)

Charcuterie | Selection of house, local & international cured meats, pickles (df) (gf)

course two (choose)

Sovereign Hills Lamb Rump | Caponata, kipflers (gf)

Cape Grim Eye Fillet (200gm) | Smoked mash, cavalo nero, red wine jus (df) (gf)

Cone Bay Barramundi | Diamond Bay clams, peas, fennel (gf)

Butternut Pumpkin Gnocchi | Meredith goats curd, pepita, sage (v)

sides

Fries | Rosemary, aioli (gf) (v)

Green Salad | Babygem, fennel, radish, sherry vinaigrette (df) (gf) (v)

finish (shared)

Cheese board | Selection of 3 local local & imported cheese, housemade lavosh, accompaniments

beer

Tap | Heineken, Kosciuszko pale, XXXX Gold, James Squire 150 Lashes, Hahn Superdry, James Squire Orchard Crush Apple Cider

wine

Glasses | NV Les Bulles Sparkling Brut, Golden Goose Sauvignon Blanc, Watson's Family Shiraz

spirits

Premium Basics | Ketel One, Tanqueray, Bundaberg, Bulleit, Pampero Blanco, Pampero Especial, Don Julio Blanco

DARLING & CO

vegetarian (v), dairy free (df), gluten free (gf)
package 5 - 7.30pm