

# set menu

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Two courses - 55.0 | Three courses - 69.0

Starters & sides included, shared entree, choose main & choose dessert

Groups of 10 or more

## to start

**Sourdough** | Cultured butter (v)(df)

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

## course one (shared)

**Croquettes** | Manchego, truffle mayonnaise (v)

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

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

## course two (your choice)

**Cone Bay Barramundi** | Pipi's, white beans, lemon, basil (gf)

**Sovereign Hills Lamb** | Chop, belly, smoked eggplant, zucchini, confit tomato (gf)  
(df)

**Jack's Creek Eye Fillet (200g)** | Kipfler potato, cavolo nero, field mushroom, red wine jus (gf)

**Hand Rolled Gnocchi** | Cherry tomato, chilli, basil, ricotta salad (v)

## sides

**Fries** | Rosemary, aioli (gf)(v)

**Green Salad** | Cos lettuce, fennel, radish, sherry vinaigrette (gf) (df) (v)

## sweet/cheese (your choice)

**Macadamia Panna Cotta** | Mango, lime icecream, meringue (gf)

**Chocolate Pave** | Pistachio ice cream, brittle, raspberry

**Daily Cheese** | Walnut & raisin bread, lavosh, quince (v)

**DARLING & CO**

vegetarian (v), dairy free (df), gluten free (gf)