



Menu

TO START

- Market Oysters / Native Citrus (gf) (df) 3.5ea
- Sourdough / Cultured butter (v) 8
- Warm Mt Zero Olives (v) (df) (gf) 7
- Croquettes / Cauliflower cheese, truffle mayo (4) 15
- Vannella Burrata / Salsa Verde, Focaccia (v) 18
- Mooloolaba Tuna Tacos / Jalapenos, coriander, soy, finger lime (4) (df) 21
- Pork Katsu Sliders / Kewpie, tonkatsu, white cabbage (2) 16
- Daily Charcuterie / Cured meats, house pickles, grilled sourdough (df) 24

SMALL

- Buffalo Mozzarella / Pistachio pesto, tomatoes, green olives, grissini (v) 19
- Huon Salmon / Rillettes, pickled cucumber, cultured cream, toast (gf) 18
- Angus Beef Tartare / King oyster mushroom, mountain pepper, tendon puffs (df) (gf) 18
- Ricotta Dumplings / Jap pumpkin, hazelnuts, brown butter (v) 18
- Beef Cheek Tortellini / Pancetta, swiss browns, onions, red wine 21

PASTA

- Cassarecce / Broccoli, chilli, lemon, ricotta (v) 24
- Wagyu Brisket Ragu / Tagliatelle, tomato, basil, Parmesan 28
- Squid Ink Linguine / Prawns, squid, clams, cheery tomato, basil, bottarga 32

MAINS

- Cone Bay Barramundi / Green olive tapenade, golden beetroot, broccoli, farro (df) 36
- Lamb Neck Fillet / Eggplant, heirloom tomato, cavolo nero, salsa verde (gf) (df) 36
- Jerusalem Artichoke Pie / Portabello mushroom, spinach, sugarloaf (v) 28
- Cape Grim Sirloin 250g / Hand cut chips, smoked red wine butter, gem salad (gf) 29
- Jacks Creek Eye Fillet 200g / Kipfler potato, cavolo nero, field mushroom, red wine jus (gf) 38
- Sovereign Hills Lamb Shoulder / Roast vegetables, braising juices (gf) 69

SIDES

- Cauliflower / Sumac yoghurt, pomegranate, pistachio, dukka (gf) (v) 12
- Polenta Chips / Parmesan, sriracha mayonnaise (v) (gf) 9
- Green Salad / Cos, fennel, radish, sherry vinaigrette (gf) (df) (v) 8
- Hand Cut chips / Sebago potato, aioli (gf) (v) (df) 8
- Steamed Broccolini / Sweet tahini, coriander (gf) (v) 10

vegetarian (v), dairy free (df), gluten free (gf), vegan option available (vgo)

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