



Set Menu

TWO COURSES - 55
THREE COURSES - 69

Starters & sides included, shared entree, choose main & choose dessert
Groups of 10 or more

TO START

Sourdough / Cultured butter (v)
Warm Mt Zero Olives / Chilli, garlic, rosemary, lemon (v) (df) (gf)

COURSE ONE (shared)

Croquettes / Cauliflower cheese, truffle aioli (v)
Mooloolaba Tuna Tacos / Jalapenos, coriander, soy, finger lime (df)
Daily Charcuterie / Cured meats, house pickles, grilled sourdough (df)

COURSE TWO (your choice)

Cassarecce Pasta / Broccoli rabe, chilli, lemon, ricotta (v)
Cone Bay Barramundi / Green olive tapenade, golden beetroot, broccoli, farro (df)
Lamb Neck Fillet / Eggplant, heirloom tomato, cavolo nero, salsa verde (gf) (df)
Jack's Creek Eye Fillet (200g) / Duck Fat Kipfler potato, seasonal greens, red wine jus (gf)

SIDES

Shoe String Fries / Aioli (gf) (df) (v)
Green Salad / Cos, fennel, radish, sherry vinaigrette (gf) (df) (v)

SWEET / CHEESE (your choice)

Coconut Panna Cotta / Sago, tropical fruit, sesame crumble (df)
Milk Chocolate Mousse Cake / Raspberry, crème anglaise, pistachio (gf)
Daily Cheese / Walnut & raisin bread, lavosh, accompaniments

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

DARLING & CO

@darlingpaddington #darlingandco