

DARLING

& CO

MENU

Available from 11:30am daily | 15% surcharge applies
on Public Holidays

STEAK

200GR RUMP	\$29
350GR SIRLOIN	\$49
300GR RIB FILLET	\$55

Served with fries, and choice of steamed vegetables or garden salad (gf)

Choice of Beef jus, Dianne, Mushroom, Pepper, Tomato Salsa

ALL THE FRIES

BOWL OF FRIES (GF/VG)	\$12
BACON LOADED FRIES Crispy bacon, melted mozzarella, house gravy (gf)	\$17
LOADED FRIES melted mozzarella, vegetarian house gravy (gf/v)	\$15
EGGPLANT FRIES	\$15

\$9 KIDS MENU

*all kids meals include a drink and ice cream
veggies can be substituted for chips
ages 12 & under*

BATTERED FISH AND CHIPS

CHICKEN NUGGETS AND CHIPS

STEAK AND CHIPS OR MASH (GF)

POKE BOWL

steamed rice, vegetables, ham, cheese

PASTA

choice of pappardelle, linguini, or gnocchi (gf) & red or white sauce (v)

PIZZA

Ham and pineapple (gfo)
Margherita (v/gfo)

AFTERS

BAKED LEMON TART	\$16
Burnt marshmallow passionfruit, creme fresh	

DEATH BY CHOCOLATE	\$16
Chocolate mousse, chocolate jelly, chocolate dirt, choc cream, chocolate shards (gf)	

CINNAMON CRUMBED BANANA	\$16
Salted caramel sauce, chocolate ganache, ice-cream (gfo)	

SHARE DESSERT PLATE	\$16PP
Brownies, rocky road, lemon tart, panna cotta	

CHEESE PLATE	\$16
Crackers, dried fruit, chutney, choice of one cheese (gfo)	

Kingfisher Double brie
Willow Grove blue
Maffra Riverslea Red cheddar

Additional cheese \$12

Food Allergies - all care is taken when catering for special dietary requirements however please be aware that within our venue we handle a variety of nuts & seeds (including sesame seeds), seafood, shellfish, wheat flour, eggs, fungi & dairy products. Guests' dietary requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

ENTREE

FLATBREAD Confit garlic, melted bocconcini cheese, oregano (v/gfo)	\$14
TRIO OF DIPS Chefs selection of dips, charred sourdough (v/gfo)	\$15
BRUSCHETTA Baked cherry tomatoes, red onion, parsley, avocado, warmed bocconcini, charred Turkish (vg/gfo)	\$16
ALBONDIGAS MEAT BALLS (4) Mojo verde, heirloom tomatoes (gf)	\$16
CEVICHE REEF FISH Cured in spiced citrus cucumber, chili, capsicum, shallots, sourdough (gfo)	\$16
STUFFED MUSHROOM Served on parsnip puree (vg)	\$16
BAO BUNS Combination of Prawn Cocktail & Sticky Chicken open steamed buns (4)	\$19
WINGS (GF) <i>choice of</i> Honey soy, Buffalo, Smoked BBQ, Devils hot sauce	\$22
OYSTERS <i>choice of</i> Natural Kilpatrick Bloody Mary Asian	<i>half dozen</i> \$29 <i>full dozen</i> \$49

CHARCUTERIE BOARD

\$29

cured meats, warm Sicilian olives, tomato relish, selection of breads & crackers (gfo)

add cheese

Kingfisher Double brie 100gm	\$12
Willow Grove blue 100gm	\$14
Maffra Riverslea Red cheddar 100gm	\$19

MAINS

SESAME CRUSTED ATLANTIC SALMON Asian vegetable omelet, miso tea, glass noodles <i>substitutive salmon for tofu (v/vgo)</i>	\$35
LEMON HERB CHAR GRILLED ½ CHICKEN Garlic potato fries, chimichurri dipping sauce (gf)	\$32
NAKED PARMY <i>option to be crumbed</i> Grilled chicken breast, tomato concass, sliced ham, bocconcini, mozzarella (gf)	\$29
PORCHETTA PORK BELLY Garlic mash, bok choy, broccolini, port jus (gf)	\$33
LAMB FOR TWO Slow roasted Tuscan style lamb shoulder, Greek salad, fries (gf)	\$68
S.L.A.B Schnitzel, Lettuce, Avocado, Bacon, fries (gfo)	\$28
JACKFRUIT BBQ BURGER Rocket, tomato, avocado, pickled veg, potato bun, fries (vg/gfo)	\$28
BEEF BURGER Triple cheese, bacon, ketchup, mustard, dill pickles, milk bun, fries (gfo)	\$28
KICKIN CHICKEN BURGER Spiced jerk chicken, jalapeños, fries (gfo)	\$28
BATTERED ATLANTIC COD Fries, side salad, lemon (gf)	\$28

PASTA

choice of pappardelle, linguini, or gnocchi (gf)

PULLED PORK RAGU Sugo di Pomodoro, red wine, herbs	\$29
SEAFOOD MARINARA Sugo di Pomodoro, white wine, herbs	\$29
ROAST PUMPKIN IN SAGE BUTTER browned butter, herbs, parmesan (v)	\$24

SALADS

GADO GADO Fried tofu, boiled eggs, bean shoots, wombok, carrot, peanut dressing, crispy rice noodles (v/gf/vgo) <i>add chicken +\$5</i>	\$19
POKE BOWL Steamed rice, Furikake, cucumber, carrot, seaweed, pickled ginger, avocado, mesclun, miso & sesame dressing (vg / gf) <i>add smoked salmon +\$5</i>	\$19
BURNT BBQ SQUID SALAD Charred corn, cucumber, red onion, capsicum, avocado, lime, cos lettuce, ranch dressing (gf)	\$24
BATTERED LAMB GREEK SALAD Persian fetta, olives, cucumber, reduced balsamic dressing (gf)	\$28
THAI BEEF SALAD Asian greens, cucumber, onion, herbs, lemon, fish sauce (gf)	\$28
CHICKEN CAESAR SALAD Chicken, bacon, lettuce, dressing, parmesan, croutons (gfo)	\$28

PIZZAS

MARGHERITA pomodoro, buffalo mozzarella, vine-ripened tomatoes, basil (v)	\$28
MUSHROOM roquette, blue cheese (v)	\$30
CALABRESE pomodoro, mozzarella, chilli flakes, oregano	\$30
CHICKEN Roast Capsicum, pesto, avocado, mozzarella <i>vegan cheese (vg)</i> <i>vegan & gluten free base (vg/gf)</i>	\$30 \$8