

## SUNCORP EVENT DAY MENU

Share

<b>FRIES</b>	with aioli (vg)	<b>12</b>
<b>BRUSCHETTA BITES</b>	tomato, red onion, parsley, avocado, balsamic (v)	<b>16</b>
<b>TRIO OF DIPS</b>	chef's selection, charred sourdough (v)	<b>18</b>
<b>SALT &amp; VINEGAR SQUID</b>	kale slaw, tartare, lemon (gf)	<b>20</b>
<b>SPICED HALLOUMI FRIES</b>	beetroot hummus, rocket, pickled shallots, pinenuts (v)	<b>24</b>
<b>CHARCUTERIE BOARD</b>	cured meats, warm Sicilian olives, tomato relish, selection of breads & crackers (gfo)	<b>30</b>
	<i>add cheese</i>	
	Kingfisher Double brie 100gm	<b>12</b>
	Willow Grove blue 100gm	<b>14</b>
	Maffra Riverslea Red cheddar 100gm	<b>19</b>
<b>MARGHERITA</b>	pomodoro, buffalo mozzarella, vine-ripened tomatoes, basil (v)	<b>26</b>
<b>CALABRESE</b>	pomodoro, mozzarella, chilli flakes, oregano	<b>28</b>
<b>PROSCIUTTO</b>	pomodoro, mozzarella, parmesan, rocket, balsamic	<b>30</b>
	<i>vegan cheese (vg) / vegan &amp; gluten free base (vg/gf)</i>	<b>4</b>

Pizzas

# DARLING & CO

## SUNCORP EVENT DAY MENU

Mains

<b>FISH &amp; FRIES</b>	beer-battered market fish fillet, mixed green salad, tartare sauce, lemon	<b>30</b>
<b>GNOCCHI PUTTANESCA</b>	tomato cream, chilli, garlic, black olives, capers, oregano, vegan parmesan (vg)	<b>32</b>
<b>CHICKEN PARMIGIANA</b>	panko crumbs, sugo, buffalo mozzarella, champagne ham, basil, fries, horiatiki salad	<b>35</b>
<b>CRISPY-SKIN ETTY BAY BARRAMUNDI</b>	yellow curry, caramelised pumpkin, Chinese broccoli, baby corn, coconut rice (gf)	<b>45</b>
<b>STEAK &amp; FRIES</b>	300gm Pinnacle Black 100% Grass Fed Striploin, house slaw, red wine jus (gf)	<b>55</b>

Burgers

<b>MUSHROOM</b>	rocket, tomato, avocado, pickled veg, vegan aioli, potato bun, fries (vg)	<b>27</b>
<b>B.L.A.T.</b>	bacon, lettuce, avocado, tomato, house sauce, Turkish, fries	<b>27</b>
<b>BLACK ANGUS BEEF</b>	triple cheese, bacon, ketchup, mustard, dill pickles, milk bun, fries	<b>29</b>

*gluten free bun / bread (gf)* **4**

*add beef patty / southern chicken / spiced halloumi* **8**

Salad

<b>HORIATIKI</b>	vine-ripened tomatoes, cucumber, capsicum, goat's feta, kalamata olives, oregano, red wine evoo (v)(gf)	<b>25</b>
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*add southern chicken / spiced halloumi* **8**

available from 12pm daily | 15% surcharge applies on public holidays

gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegetarian optional (vo) | vegan (vg) | vegan optional (vgo)