

DARLING & CO

Share

FRIES	with aioli (vg/gfo)	12
BRUSCHETTA BITES	tomato, red onion, parsley, avocado, balsamic (v/gfo)	16
TRIO OF DIPS	chef's selection, charred sourdough (v/gfo)	18
FLATBREAD	confit garlic & herb, buffalo mozzarella (v)	20
SALT & VINEGAR SQUID	kale slaw, tartare, lemon (gf)	20
HONEY & SRIRACHA KARAAGE CHICKEN	kimchi, pickled carrot, kewpie (gf)	22
BEEF ALBONDIGAS MEATBALLS	mojo verde, heirloom tomatoes (gf)	22
SPICED HALLOUMI FRIES	beetroot hummus, rocket, pickled shallots, pinenuts (v)	24
STICKY PORK BELLY BITES	braised cannellini beans, toasted sesame seeds (gf)	26
CHARCUTERIE BOARD	cured meats, warm Sicilian olives, tomato relish, selection of breads & crackers (gfo)	30
	<i>add cheese</i>	
	Kingfisher Double brie 100gm	12
	Willow Grove blue 100gm	14
	Maffra Riverslea Red cheddar 100gm	19
MARGHERITA	pomodoro, buffalo mozzarella, vine-ripened tomatoes, basil (v)	26
CALABRESE	pomodoro, mozzarella, chilli flakes, oregano	28
PROSCIUTTO	pomodoro, mozzarella, parmesan, rocket, balsamic	30
PRAWN & CHORIZO	pomodoro, mozzarella, prawn, chorizo	30
ROASTED PUMPKIN	pomodoro, mozzarella, pumpkin, spinach, feta	26
	<i>vegan cheese (vg) / vegan & gluten free base (vg/gf)</i>	4

Pizzas

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

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

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.

DARLING & CO

Mains

FISH & FRIES	beer-battered market fish fillet, mixed green salad, tartare sauce, lemon	30
GNOCCHI PUTTANESCA	Gnocchi puttanesca, chili, garlic, olives, capers, sugo, vegan parmesan (vg)	32
CHICKEN PARMIGIANA	panko crumbs, sugo, buffalo mozzarella, champagne ham, basil, fries, horiatiki salad, choice of gravy	35
CHICKEN SCHNITZEL	panko crumbs, fries, horiatiki salad, choice of gravy	30
CRISPY-SKIN ETTY BAY BARRAMUNDI	yellow curry, caramelised pumpkin, Chinese broccoli, baby corn, coconut rice (gf)	45
STEAK & FRIES	house slaw, choice of gravy	
	250gm Parwan Valley 100% Grass Fed Rump	45
	300gm Pinnacle Black 100% Grass Fed Striploin	55
	<i>choice of gravy</i>	
	<i>Mushroom & thyme, diane, red wine jus</i>	3

Burgers

B.L.A.T.	bacon, lettuce, avocado, tomato, house sauce, Turkish, fries	27
CHICKEN	kimchi slaw, pickles, salsa verde, milk bun, fries	28
ANGUS BEEF	triple cheese, bacon, ketchup, mustard, dill pickles, milk bun, fries	29
JACKFRUIT	rocket, tomato, avocado, pickled veg, vegan aioli, potato bun, fries (vg)	27
	<i>gluten free bun (gf) add beef patty / southern chicken</i>	4
	<i>spiced halloumi</i>	8

Salads

GREEN GODDESS	kale asparagus, edamame, vine-ripened tomatoes, cucumber, avocado, quinoa, toasted pepitas (vg/gf)	28
ROAST PUMPKIN	goat's feta, broccolini, pistachios, shallots, cress, pomegranate & poppyseed dressing (v/gf)	28
	<i>add southern chicken / spiced halloumi</i>	8

available from 12pm daily | 15% surcharge applies on public holidays
gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegan (vg) | vegan optional (vgo)

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.