

DARLEYS

Christmas Day 2017

7 Course Degustation Menu

Smoked Ham Jelly, Pea Cream, Spanner Crab

(GF)

Slow Cooked Octopus, Seared Prawn & Scallop, Fennel & Tomato Variations

(GF)

Pressed Rabbit Terrine, Cape Gooseberries, Pistachio Nut Bread,

Young Greens, Violet Mustard

Byron Bay Berkshire pork Loin, Black Pudding, Fermented Cherries,

Mustard Greens, Pedro Ximenez Sauce

Kangaroo Loin, Native Spices, Green Asparagus,

Warrigal Greens, Red Currants

Jannei Bent Back Ashed Rind, Goats Curd, Hazelnut Brioche, Fresh Fig

(V)

Pineapple & Rum Fool, Compressed Pineapple, Crushed Meringue,

Coconut Granita, Gingerbread Ice Cream