

DARLEY'S

New Year's Eve 2017

6 Course Degustation Menu

Salted Cucumber, Sesame Cream, Hiramasa Kingfish

(GF)

Jannei Goats Curd, Mixed Grains, Smoked Eggplant,
Local Heirloom Beetroots, Honey Rosemary Vinaigrette

(GF, V)

Bug Tail Poached in Vanilla & Star Anise, Dried Tomato,
Nori Powder, Ruby Grapefruit

(GF)

Twice Cooked Byron Bay Pork Loin, Slow Cooked Jowl, Cauliflower Cream,
Mountain Kale, Pedro Ximenez Jus

(GF)

Hereford Red Beef Tenderloin, Pickled Radicchio, Fondant Potato,
King Brown Mushroom, Oxtail Broth

(GF)

Variations of Berries & Basil, Yoghurt Sorbet