



Welcome to Darlington Estate.

Our menu has been designed to combine fresh, in season local ingredients to produce the optimal combination of flavours and aromas that Western Australia has to offer. The presentation is modern with a rustic Perth Hills twist.

Many of our menu items can be specially prepared to meet your dietary requirements. Please inform your wait person.

Key:

- d Dairy free
- d\*Can be made dairy free
- v Vegetarian
- v\*Can be made vegetarian
- g Gluten free
- g\*Can be made gluten free
- a Ask your waiter

## ENTREE

Freshly baked breads, Jingili olive oil, dukkah, balsamic vinaigrette (d,v)	\$18
Margaret River venison chorizo tasting plate, marinated fetta, mixed olives, sundried tomatoes (d*,g*)	\$24
Coffin Bay Oysters:	
Freshly shucked served natural (d,g)	\$3 ea
Kilpatrick (d,g)	\$3.5 ea
Freshly shucked with lemon & lime sorbet (d,g)	\$3.5 ea
Vodka cured salmon, potato parsley and seeded mustard timbale, lemon and caper vinaigrette (d,g)	\$20
Crispy Thai beef salad, Asian vegetables, glass noodles, mint, coriander, nam jim, sweet chilli dressing (d,g)	\$20
Roasted pumpkin and gorgonzola tart, pear and candied walnut salad (v)	\$18
Herb infused boned quail, fennel and orange salad, orange vinaigrette (d,g)	\$22
House made soup of the day served with petit pain and butter (a)	\$16

## SORBET

Sparkling pinot/chardonnay shooter with sorbet (d,v,g) (changes daily)	\$9
Duo of sorbet with two sparkling pinot/chardonnay shooters (to share) (d,v,g)	\$15

## MAINS

Duo of beef: Fillet mignon, wilted spinach, béarnaise, beef cheek, horseradish mash, parsnip crisp, red wine jus (g*)	\$42
Duo of duck: Confit duck leg, porcini mushroom risotto, five spiced duck breast salad, sweet potato chips and crispy parmesan (d*,g*)	\$42
Spatchcock chicken breast wrapped in pancetta, gateaux of carrot, spatchcock chicken maryland, roasted potatoes, orange and seeded mustard sauce (d*,g*)	\$39
Braised lamb rump, lamb rilette, baby root vegetables, lamb gastrique (g*)	\$40
Vegetable terrine, grilled asparagus, wild mushrooms, olive tapenade, salsa verde (d,v,g)	\$34
Porcini mushroom and truffle risotto, shaved pecorino parmesan (d*,v,g)	\$36
Roasted char sui pork belly, seared scallops, garlic mash, pressed pork (d*,g*)	\$40
Fresh fish of the day (a)	Market Price

## SIDE DISHES

Grilled field mushrooms, Danish fetta, balsamic reduction (d*,v,g)	\$14
Seasonal vegetables sautéed in herb garlic butter (d*,v,g)	\$12
Rocket, blue cheese, pear, candied walnut salad (d*,v,g)	\$12
Hand cut chips, saffron aioli (d,v,g)	\$12

## DESSERTS

Churros, cointreau dark chocolate sauce, fresh strawberries (v)	\$14
Mango and mint bombe Alaska flambé, mango coulis, anglaise (v)	\$16
Chocolate tart case, white chocolate cream patissiere, raspberries, vanilla ice cream, caramel basket (v)	\$16
Chocolate kahlua popping candy cheesecake, spun sugar (v)	\$16
Turkish delight crème brulee, rose water jelly (v,g)	\$16

## CHEESE COURSE

Cobalt cheddar (France) 60g	\$14
Le dauphin double cream brie (France) 60g	\$14
Gorgonzola Piccante (Italy) 60g	\$14

All served with a selection of candied clementines, glace figs, fresh strawberries, savoury crispbreads, lavosh, muscatels, quince paste, candied walnuts (v,g\*)