

THE GRACE DARLING HOTEL SET MENU

2 Courses \$35

3 Courses \$45

Antipasto

Cured meats, cheeses, pickles, seasonal vegetables with condiments & house baked bread

Mains

Sustainable Market Fish

Carrots agridulce, parsley & almond puree, smoked ricotta, fennel, roast apricot & puffed rice

The Grace Flame Grilled Burger

Angus beef patty served medium rare, bacon, farmhouse cheddar, pickles, tomato, iceberg, burger mayo, brioche & hand cut chips

Pappardelle

Slow cooked duck ragu & toasted sourdough

The Grace Veg Burger

Tofu burger patty on vegan brioche, pickled carrot, daikon, corainder, chilli, iceberg lettuce, mayo, kecap bbq sauce & house cut chips

300g Sirloin Steak

with your choice of herbed chips or mash

Spiced Cauliflower Salad

Diced smoked tofu, mixed grains, nuts, macerated red onion, baby leaves & cider vinaigrette

Sides

Seasonal Steamed Vegetables

Fennel & Cabbage Slaw

Hand Cut Chips

Sweet

Sticky date pudding, butterscotch sauce & house made vanilla ice cream

House made sorbet of the day served with fresh fruit

