

THE GRACE DARLING HOTEL SET MENU

2 COURSES \$35

3 COURSES \$45

ANTIPASTO

CURED MEATS, CHEESES, PICKLES, SEASONAL VEGETABLES
WITH CONDIMENTS & HOUSE BAKED BREAD

POLENTA CHIPS, SMOKED PAPRIKA AIOLI

MAINS

SUSTAINABLE MARKET FISH

BRAISED CLAMS, WHITE BEANS, CONFIT TOMATO, CHARRED ZUCHINI,
PRESERVED LEMON, TARRAGON OIL

BEETROOT RISOTTO

GRILLED ASPARAGUS, GOATS CHEESE, TOASTED ALMONDS

FLAME GRILLED BURGER

ANGUS BEEF PATTY, MEDIUM RARE, BRIOCHE, BACON, FARMHOUSE, CHEDDAR,
PICKLES, TOMATO, ICEBERG, BURGER MAYO, FRIED ONION RINGS

THE GRACE VEG BURGER

TOFU PATTY, VEGAN BRIOCHE, PICKLED CARROT, DAIKON, CORAINDER,
CHILLI, ICEBERG LETTUCE, MAYO, KECAP BBQ SAUCE,
FRIED ONION RINGS

300G SIRLOIN STEAK

CELERIAC SLAW, TWICE COOKED CHUNKY CHIPS, RED WINE JUS, DIJON

SIDES

GREEN BEANS, CONFIT GARLIC, ALMONDS, LEMON & SAGE BUTTER
ROCKET SALAD, WALNUTS, PARMESAN, WHITE BALSAMIC DRESSING
HAND CUT CHIPS

SWEETS

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE, HOUSE MADE VANILLA ICE CREAM
HOUSE MADE SORBET OF THE DAY SERVED WITH FRESH FRUIT