

Please inform us if you have allergies or intolerances  
We'll do our best to accommodate, but there may be trace allergens from the kitchen. We're unable to offer Gluten Free or Dairy Free but do have Low Gluten & Low Dairy options.

## Sides & Entrees

<b>Sourdough</b> 12 Garlic butter & cheese	<b>Smoked Eggplant</b> 16 Crusty sourdough with garlic butter & cheese (veo)	<b>Spring Rolls</b> 14 Mushrooms, spring onion, sesame & tonkatsu (ve)	<b>House Chips</b> 12 Large serve of chips (ve,lg)
<b>S&amp;P Squid</b> 14 Salad & lemon aioli (lg)	<b>Lamb Croquettes</b> 16 Panko crumb & chimichurri	<b>Campfire Brie</b> 17 Double brie, prosciutto, quince & sourdough	<b>Darcy's Board</b> 22 Selection of cheeses, meats, pickles & dips

## Darcy's Specialities.

<b>Beetroot Flatbread</b> 24 Beetroot, almond hummus, braised chickpea & herbs (ve)	<b>Lamb Gnocchi</b> 29 Potato dumplings, burnt butter thyme & lemon (vo)	<b>Crispy Duck Leg</b> 31 Butterbean puree, pancetta, seeded mustard & crispy artichoke
<b>Braised Beef Cheeks</b> 31 Hazelnut dukka, Peruvian green sauce, artichoke bread & confit garlic	<b>Grilled Chicken Salad</b> 26 Roast pumpkin, brussels sprouts, burnt maple dressing & almond yoghurt (veo)	

## Burgers

\*gluten free available\*

<b>Grilled Chicken Burger</b> 20 Smoked bacon, cheese, lettuce, crispy jalapenos & aioli	<b>Beef Burger</b> 24 Beetroot relish, brie, smoked bacon & maple aioli	<b>Mushroom Burger (ve)</b> 19 Tempura mushroom, green goddess aioli, lettuce & pickle
---	--	---

## Classics

Includes a small salad and choice of a side from the side section	<b>Battered Fish</b> 27 Beer battered flathead with tartare & lemon.	<b>Porterhouse</b> 36 280g Porterhouse - choose your side & sauce
<b>Lamb Roast</b> 26 Potatoes, roast pumpkin & broccolini - choice of sauce.	<b>Scallops</b> H26 F34 Crumbed scallops with tartare & lemon.	<b>Rump Steak</b> 38 400g rump - choose your side & sauce

## Schnitzels

Includes a small salad and choice of a side from the side section

<b>Chicken Or Eggplant (lg)</b> 26 Gluten free crumbed schnitzels	<b>Parmigiana</b> 28 Its a classic - Napoli & mozzarella
<b>BBQ Bluff</b> 28 Bourbon BBQ, bacon, salami, ham, brisket, mozzarella	<b>Summer Bay</b> 28 House Napoli, ham, pineapple & mozzarella

## Sauces

<b>Pub Sauce</b> 4 House gravy, Creamy mushroom, Pepper sauce, Red wine jus
<b>Chefs Sauces</b> 5 - Cafe de Paris butter - Fresh herb chimichurri
<b>Garlic Prawn Sauce</b> 8 Creamy garlic prawn sauce

## Shared Mains

select one side to accompany from the side section

<b>Roast Chicken</b> 55 Fondant potatoes, butterbean puree & thyme gravy	<b>Pork Shoulder</b> 55 Charred peach, bourbon & sage glaze crispy artichoke
<b>Whole Fish</b> MP Keens spice blend & yogurt marinated market fish, with cucumber & heirloom tomato salad with confit garlic	<b>Vegan Shared</b> 50 Roast pumpkin, kale, brown rice, almonds, currents, hummus, sumac labneh, pepitas

## Sides \$9

<b>Charred Broccolini</b> Pan fried with garlic, lemon, anchovy cream & almonds (veo)	<b>Roast Pumpkin</b> Whipped ricotta & burnt honey dressing (v,lg)
<b>Potatoes</b> Crispy roast potatoes with rosemary salt (ve,lg)	<b>Roasted Beets</b> Braised chickpea, almonds & green goddess aioli (ve)
<b>Fondant Potatoes</b> Braised in chicken stock & butter with thyme aioli (lg)	<b>Artichoke Focaccia</b> Fluffy focaccia bread with confit garlic (v)
<b>Apple &amp; Fennel Salad</b> Mixed leaves, pickled fennel, Huon Valley apple (ve,lg)	<b>Chips</b> Side of chips (ve,lg)
	<b>Onion Rings (v)</b> Dipping sauce

**Feed Me** ..... \$35pp

Let us make it real easy so all you need to do is enjoy yourself & the company you keep.

A chefs selection to feed the table.

lg - Low Gluten  
vg - Vegan  
v - Vegetarian  
vo - Vegetarian Option  
veo - Vegan Option

