

STARTERS

Baked bread, butter, moo jus (2 pieces)	8
Grilled chorizo, marinated goat's feta	11
Warm olives, marinated in orange, fennel, chilli (V)	9

OYSTERS

Natural, w shallot vinaigrette (GF)	Six	25
Crème fraiche, chives, cracked pepper (GF)	Twelve	45
Cucumber, lime, jalapeno pickle (GF)		

ENTRÉES

FROM THE SEA...

Fried baby squid, toasted cashew, wombok salad, chilli lime sauce (GF)	24
Fish tacos, daily fresh fish, red cabbage, pico de gallo salsa, siracha mayo	27
'Numus' of cured local fresh fish, chili, coriander, lime, coconut cream, squid ink tuile (GF)	25
Char's swimmer crab lasagne, creamy shellfish sauce, chilli oil, fried basil, romesco	28
Charred octopus, grilled chorizo, corn salad, piccalilli, basil oil, asparagus spears (GF)	26
Sashimi of the day with wakame, fennel, pickle, tobiko caviar, wasabi, soy (GF)	28

FROM THE LAND...

Spring rolls of braised wagyu beef, kaffir lime, chilli, mustard fruits w ginger dipping sauce	22
Pan seared scallops, pork belly, cauliflower puree, squid ink vinaigrette, chilli caramel sauce (I) (GF)	28
Tataki of wagyu rump cap w bonito soy, shiso, spring onions (GF)	32
Wagyu steak tartare w capers, cornichons, shallots, quail egg, crispy oat crackers (GF)	28
Salt & pepper silken tofu, crispy okra, apple and herb salad, bamboo shoots tamarind dressing (V) (GF)	23

MAINS

FROM THE SEA...

Pan seared market fish w AU King prawn, grilled calamari, crab risotto, saffron broth, basil oil (GF)	46
Beer battered fresh fillets w green papaya and herb salad, tartare, shoestring fries	33
Crispy fried whole baby Barramundi w bonito soy, spring onion	46
Oven baked whole fish w chilli and coconut cream, lemon aioli, wombok and herb salad	46
Seafood spaghetti, prawns, market fish, blue swimmer crab, baby squid, mussels, cockles, red chilli	48

FROM THE LAND...

Ragout of wagyu beef, pappardelle, mushrooms, pecorino, pangratto	29
Ricotta gnocchi w mixed mushrooms, truffle cream, pecorino, tempura zucchini flower (V)	34
Roasted rack of lamb, baba ganoush, grilled asparagus, potato galette, crisp prosciutto, jus (GF)	46
Free range pork rack, fried mushroom ravioli, aubergine dukka puree, green olive tapenade, jus	45

(I) Imported (GF) Gluten Free (V) Vegetarian (*) Approximate weight

Darwin's signature steak restaurant.

Customers are advised that due to the high costs of doing business on Public Holidays a surcharge of 15% will apply to all accounts on these days