

BREAD

House bread w salted butter & Moo Jus (2 pieces)

7

ENTRÉES

FROM THE SEA...

OYSTERS

Natural w sherry vinegar & spring onion

Horseradish sorbet w olive oil & lemon

Six 24

Twelve 42

Szechuan squid w fried cashew, Wombok salad and chilli lime sauce (GF)

Fish tacos w daily fresh reef fish, chilli, red cabbage & pico de gallo salsa

'Numus' of cured local fresh fish & scallops w chilli, coriander, lime, palm sugar & coconut cream (GF)

Char's Sand Crab lasagne with creamy shellfish sauce and chilli oil

Charred Octopus with grilled chorizo, corn salad, piccalilli and basil oil

Tian of prawn and avocado with chilled pea mint soup, pickled local chilli

24

25

25

26

26

33

FROM THE LAND...

Spring rolls of braised wagyu beef, kaffir lime, chilli & mustard fruits w ginger dipping sauce

Pan seared scallops, pork belly cauliflower puree, squid ink vinaigrette, chilli caramel sauce (I) (GF)

Tataki of Wagyu Rump Cap w Bonito soy, shiso & spring onions

Wagyu steak tartare w capers, quail egg & crispy oat crackers (GF)

Fried spicy quail with watercress, miso walnut and fig puree and Anticucho sauce (GF)

Salt & pepper silken tofu, crispy okra, apple and herb salad, bamboo shoots tamarind dressing (V) (GF)

22

28

32

31

28

23

MAINS

FROM THE SEA...

NT Barramundi fillet pan seared w tiger prawns, grilled calamari, corn salad, basil oil (GF)

Local fish of the day;

Beer battered fillets w truffled crushed peas tartar sauce & shoestring fries

Crispy fried whole fish w soy and spring onion

Oven baked whole fish w chilli & coconut crème or lemon, garlic & butter

Served *two ways* for two to share w carrot cucumber & herb salad w a trio of dipping sauces

Seafood Spaghettoni with prawns, market fish chunks, blue swimmer crab and red chilli

44

33

43

43

90

48

FROM THE LAND...

Ragout of Wagyu beef pappardelle, chilli lutenica, mushrooms, pecorino & pangratto

Ricotta gnocchi w mixed mushrooms, truffle cream, pecorino & zucchini flowers (V)

Herb crusted rack of lamb w Darwin's provincial salad, potato gallate, rosemary jus

29

34

48

(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