

Tastes of the Dart & Feather

Share Menu - \$69pp

Course 1

Our specialty hand-made Rosemary & Garlic pizza selection

Course 2

Anti-Pasto - Sliced Serrano Jamon, hot sopressa salami, mild cacciatori, vine ripened cherry tomatoes, truffle infused ricotta, marinated olives, crusty bread

Course 3

Black sesame crusted tuna loin, soba noodles, ginger, mirin and miso vinaigrette (GF)

Course 4

Sweet potato gnocchi, asparagus, creamy taleggio, fresh herbs, olive oil (V)

Course 5

Sous Vide Riverina black angus striploin, bordelaise jus (GF)
Buttered green beans, toasted almonds & Reggiano

Course 6

Oven roasted lamb noisettes, wilted spinach, macerated apricots, roasted smoked garlic puree, rosemary jus (GF)
Baked cauliflower gratin, smoked scarmorza cheese

Additional Course

Add any entrée, main or dessert course at an additional \$10.00 per person



**Please notify us of all dietary requirements when confirming your booking.*

*The Dart & Feather
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1 Restella Ave, Davistown, NSW 2251*