



BECKETT'S PRESENTS THE DARLING MILLS REVIVAL:

'IF ONLY THESE WALLS COULD TALK!'

WITH CO-HOSTS THE ADEY FAMILY, OWNERS OF DARLING MILLS FARM, & MC ROBERTA MUIR
CHEF JEFF SCHROETER RECREATES THE CELEBRATED DISHES FROM THIS ICONIC PIONEER OF FARM TO
PLATE DINING

JUNE CLUBHOUSE EVENT IN BECKETT'S PRIVATE WINE CELLAR – 29 JUNE 2023

DEGUSTATION MENU

PRIX FIXE \$195 per person (includes paired wines)

Manuka Wood Cold Smoked King Salmon

Yarra Valley salmon pearls, crushed cucumber & shaved fennel, micro salad

Duck Liver Parfait

Pickled caper berries, watercress, brioche toast

Full Blood Wagyu Bresaola

Parmesan crisps, green elk, toasted walnuts

Warm Salad of Balmain Bugs

Whipped curry butter, mesclun

QLD Line Caught Coral Trout

Grilled skin on. Saffron braised fennel, olives, Roman beans, fennel fronds

Herb Crusted Lamb Rack

Ratatouille and white beans, piquant raisin jus

Dijon Roasted Wagyu Rump

Served medium rare. Pommes dauphinoise, watercress, red wine butter

Duck à l'Orange

Grimaud confit leg, crisp skin, sautéed spinach, shiitake & pistachio. Orange glaze

DESSERTS

Banana Cream Pie

Pumpkin ice cream
Butterscotch sauce

Mango Crème Brûlée

Persimmon wafer

Warm Chocolate Fondant

Red wine berries

SIDES

Darling Mills mesclun salad

Fried potato skins, curry crème fraîche

BECKETT'S

BAR + DINING