



## 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 - 29 JUNE 2023

### TABLE D'HÔTE MENU

*PRIX FIXE four courses \$140 per person*

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#### CHOICE OF FIRST ENTRÉE

##### **Rock Oysters**

Shucked to order in their prime  
Merimbula, Southern NSW. Chervil mignonette

##### **Crab & Cauliflower Cappuccino**

Hervey Bay blue swimmer crab, sage crisp

##### **Manuka Wood Cold Smoked King Salmon**

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

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#### CHOICE OF SECOND ENTRÉE

##### **Duck Liver Parfait**

Pickled caper berries, watercress, brioche toast

##### **Warm Salad of Balmain Bugs**

Whipped curry butter, mesclun

##### **Full Blood Wagyu Bresaola**

Parmesan crisps, green elk, toasted walnuts

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#### CHOICE OF MAIN

##### **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

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#### CHOICE OF DESSERT

##### **Banana Cream Pie**

Pumpkin ice cream  
Butterscotch sauce

##### **Mango Crème Brûlée**

Persimmon wafer

##### **Warm Chocolate Fondant**

Red wine berries

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#### CHOICE OF SIDE

Darling Mills mesclun salad

Fried potato skins, curry crème fraîche

# BECKETT'S

BAR + DINING