

Allergy Disclaimer: Our kitchen handles allergens, including gluten, dairy, nuts, and shellfish. While we take care, we cannot guarantee meals are completely allergen-free. Please inform our staff of any allergies before ordering.



gf - Gluten Free
gfo - Gluten Free Option
vg- Vegan
v - Vegetarian
vo - Vegetarian Option
veo - Vegan Option

ENTREES		
HOUSE BREAD	(v)	12
Garlic butter & salted butter		
ARANCINI	(v)	14
Sundried tomato, relish & parmesan		
POPCORN CAULIFLOWER	(v,gf)	14
Sticky Korean sauce, pickled cucumber, sesame seeds		
SALT & PEPPER SQUID	(gf)	15
Lightly fried squid, salad & lemon aioli		
CHEESEBURGER CROQUETTES		15
Pickles, greens & tomato aioli		
CAMPFIRE BRIE	(gfo)	17
Double brie, prosciutto, quince & bread		
DARCY’S SMORGASBORD		30
A shared selection of all our favourite entrees		
SCHNITZELS - <i>Served with salad & choice of side</i>		
CHICKEN or CAULIFLOWER	(gf,v)	26
PARMIGIANA	(gf,v)	28
It’s a classic - napoli sauce & mozzarella		
SUMMER BAY	(gf,v)	30
Napoli sauce, pineapple, ham, mozzarella		
BBQ BLUFF	(gf,v)	30
Bourbon BBQ sauce, bacon, salami, brisket & mozzarella		
STEAKS - <i>Served with choice of side & sauce</i>		
PORTERHOUSE	(gf)	36
RUMP STEAK	(gf)	38
SURF & TURF ADD ON	(gf)	+ 9
Creamy garlic prawns		

PUB CLASSICS		
HONEY MUSTARD CHICKEN	(gfo)	28
Grilled chicken breast, honey & seeded mustard sauce, creamy mash potatoes, broccolini & breadcrumbs		
SCALLOPS & CHIPS	H26	F34
Crumbed scallops, chips, house made tartare & lemon		
FISH & CHIPS		28
Beer battered flathead, chips, house made tartare & lemon		
DARCY’S ROAST OF THE DAY	(gf)	28
Daily roast served with potatoes, roast pumpkin, greens & rich gravy		
DARCY’S SPECIALITIES		
MIDDLE EASTERN FATTOUSH	(gfo,ve)	23
Coriander & mint fritters, dressed greens, tomato, cucumber, red onions, fried chickpeas, grilled flatbread with tahini dressing & dukkah		
PUMPKIN SALAD	(ve,gf)	23
Pumpkin, quinoa, currants, roasted almonds, feta & greens with lemon oil & maple dressing		
<i>Add chicken +7</i>		
SATAY CHICKEN CURRY	(gf)	25
Rich peanut & coconut satay curry with tender chicken breast, basmati rice, chopped peanuts, warm flat bread with coriander & garlic raita		
PRAWN & CHORIZO LINGUINI		28
Smoked paprika, spring onion & creamy red pepper sauce with prawns, chorizo, shaved parmesan & garlic crumb		
BEEF CHEEKS	(gf)	34
Hazelnut dukkah, peruvian green sauce & mash potato		
SAUCE		4
House Gravy		
Pepper Gravy		
Mushroom Gravy		
Lemon Aioli		
Keens Curry Sauce - the OG		

BURGERS - <i>Served with chips</i>		
BACON CHEESEBURGER		22
Maple bacon, beef patty, cheddar, lettuce, maple aioli & pickles served on brioche bun		
<i>Make it a double +6</i>		
FRIED CHICKEN BURGER		24
Bacon, cheddar, pickles, lettuce, southwestern chipotle sauce on a brioche bun		
BEETROOT BURGER	(v,veo)	21
Beetroot patty, green goddess aioli, cucumber, red onion & feta cheese served on a brioche bun		
SIDES		
CHIPS	(gf)	9
ONION RINGS	(v)	9
MASH & GRAVY	(gf)	9
HOUSE SALAD	(v,gf)	9
ROAST POTATOES	(ve)	9
CHARRED BROCCOLINI	(v)	9
Pan fried with garlic, lemon & almond yoghurt		
ROASTED PUMPKIN	(v,gf)	9
Roasted pumpkin, whipped ricotta, honey dressing		
DESSERTS		
ORANGE ALMOND CAKE	(v,gf)	12
Ice cream & hot honey syrup		
RASPBERRY TART	(v,gf)	12
Berry compote, ice cream & white chocolate ganache		
STICKY DATE PUDDING	(v)	12
Butterscotch sauce & ice cream		
KINGSTON SUNDAE	(v,gf)	12
The ultimate indulgence of vanilla ice cream, banana, nutella, chocolate brownie topped with almonds		

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