



Group Set Menu

WINTER 2024

TO SHARE

Selection of Breads | truffle butter (v)

ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)
Paté en Croute, pistachio, pickled vegetables, pecorino foam, mushroom duxelles, egg yolk purée (n)
Kingfish Ceviche, yuzu kosho mayo, radish, nori seaweed cracker, chilli oil, white miso dressing (gf, df)
Seared Scallops, confit celeriac, apple cider vinegar gel, walnut, celeriac veloute, apple crisp (gf, n)

MAIN (choice of)

Char-Grilled Fillet of Beef, broccolini, potato fondant, crispy shallot & pancetta, black garlic, celery oil (gf, df)
Seared Market Fish, peperonata, coconut rice cracker, fish cake, coconut mayo, lime yogurt, fish velouté (gf)
Pan Fried Duck Breast, turnip, glazed baby carrot, pickled kohlrabi, hazelnuts, cherry gel, horse radish (gf, n)
Crispy Skin Barramundi, brussels sprout, swordfish bacon, prawn sausage, potato crisps, mustard sauce (gf)

SIDES

Shoestring Fries, truffle aioli (v, gf)
Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf)

DESSERT (choice of)

Chocolate Fondant, blueberry, cocoa and chocolate crumb, vanilla ice cream
Tiramisu, orange crumble, cacao nibs, orange tuile, coffee ice cream
Apple Tart, maple syrup, vanilla almond ganache, short bread, cinnamon ice cream (vg, gf, n)
Raspberry Dark Chocolate Slice, cacao nib tuile, olive oil, raspberry ganache, mixed berry sorbet (vg, gf)

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan
No separate billing. Please be advised a merchant surcharge will apply to card payments.