



# Group Set Menu

Summer 2024

## TO SHARE

Selection of breads | salted butter (v)

## ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Beef Tartare, capers, asparagus, camembert and parmesan, chilli oil (gf)

King Salmon Ceviche, cucumber gazpacho, cream cheese, radish, wasabi (gf)

Seared Scallops, pineapple & corn salsa, coriander, chorizo, yellow romesco sauce (df, n)

## MAIN (choice of)

Char-grilled Fillet of Beef, asparagus, preserved lemon mayo, rocket pesto, hazelnut (gf, n)

Seared Market Fish, potato, sugar snap peas, dill oil, mussel, chowder sauce (gf)

Crispy Skin Barramundi, papaya salsa, prawns, roasted peanuts, lemongrass veloute (gf, n)

Pork Fillet, miso glaze, parsnip puree, caramelised apples, Tuscan cabbage, crispy parsnip, sage jus (gf)

## SIDE'S

Shoestring Fries, basil aioli (v, gf)

Baby Cos Gems, parmesan cheese, crouton, Caesar dressing (v)

## DESSERT (choice of)

Mango Pavlova, passion fruit compote, Chantilly cream, fresh berries, yuzu sorbet (gf)

Blackberry cheesecake, lemon shortbread, blackberry Chantilly, meringue, mix berry sorbet

Hazelnut roll, vanilla Chantilly, Gianduja, caramelized hazelnut, vanilla ice cream (n)

Raspberry dark chocolate slice, cacao nib tuile, olive oil, raspberry ganache, 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.