



Group Set Menu

SUMMER 2025

TO SHARE

Selection of Breads | Sun-Dried Tomato Butter (v)

ENTREE (choice of)

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

Cured King Ora Salmon, cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream (gf)

Kangaroo Tartare, saltbush, warrigal pesto, english mustard mayonnaise, beetroot tartlet, bread crisps (df)

Seared Scallops, caramelised cauliflower puree, fennel ketchup, apricot, wakame seaweed (gf)

MAIN (choice of)

Char-grilled Fillet of Beef, asparagus, white onion purée, chimichurri, cavalo nero, red wine jus (gf)

Seared Market Fish, crispy couscous, green harissa, ratatouille, grilled squid, pickled cherry tomato (df)

Pan Fried Duck Breast, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, horseradish (gf, n)

Crispy Skin Barramundi, brussels sprout, swordfish bacon, prawn sausage, potato crisps, mustard sauce (gf)

SIDES

Shoestring Fries, roasted garlic aioli (v)

Baby Cos Lettuce & Fresh Herb Salad, avocado purée, almond, yuzu citronette (gf, vg, n)

DESSERT (choice of)

Strawberry Swiss Roll, custard chantilly, strawberry, yuzu curd, lemongrass ice cream (v)

Pineapple Tart, tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream (vg, gf)

Peach Pavlova, fresh nectarine, chantilly, peach & nectarine compote, lychee ice cream (v, gf)

Triple Chocolate Delice, pistachio sponge, macaron, sesame tuile, chocolate crumb, pistachio ice cream (v, n)

(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.