Group Set Menu

SUMMER 2026

TO SHARE

Selection of Breads | Malt & Molasses Butter (v)

ENTREE (choice of)

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

Kingfish Ceviche, calamansi & coconut dressing, pearl onion, chilli, coriander oil, coconut crisp, radish (gf, df)

Quail Breast, confit quail leg, quail egg, asparagus, guanciale, candied walnut, parsley aioli, quail jus (gf, n)

Heirloom Tomato, tomato consommé jelly, sundried tomato, tomato sorbet, basil, bread crisp (df, vg)

MAIN (choice of)

Char-grilled Fillet of Beef, sugar snap pea, braised lettuce, beef brisket, crispy shallot, red wine jus (gf)

Seared Market Fish, WA mussels, broccoli, carrot puree, champagne velouté (gf)

Crispy Skin Barramundi, sautéed prawn, summer vegetables, baby leek, olive, leek oil (gf, df)

Pan Fried Duck Breast, black pudding, plum chutney, sudachi gel, fresh garden leaves, jus (df)

SIDES

Shoestring Fries, roasted garlic aioli (v)

Roasted Brussels Sprout, cranberry, chestnut, maple syrup dressing (vg, gf, n)

DESSERT (choice of)

C Sunset Kiss, poached peach, mint bavarois, mojito gel, fresh melon, mixed berry sorbet (n)

Forest Floor Pavlova, lemon myrtle sponge, lemon myrtle chantilly, berry compote. strawberry sorbet (v, gf)

Earl Grey Chocolate Mousse, chocolate crémeux, orange compote, tuile, chocolate sorbet (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.