



Group Set Menu

AUTUMN 2024

TO SHARE

Selection of Breads | salted 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, pineapple & corn salsa, coriander, chorizo, yellow romesco sauce (df, 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, fish velouté, coconut mayo (gf)

Lamb Backstrap, pumpkin, whipped feta, balsamic glaze, lamb shoulder croquette, pumpkin seeds

Crispy Skin Barramundi, papaya salad, prawns, roasted peanuts, lemongrass velouté (gf, n)

SIDES

Shoestring Fries, lime & black pepper aioli (v, gf)

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

DESSERT (choice of)

Chocolate Fondant, salted caramel, raspberry, cocoa crumb, caramelised white chocolate ice cream

Tiramisu, orange crumble, coffee cream, cacao nibs, orange tuile, amaretto ice cream (n)

Hazelnut Roll, vanilla chantilly, gianduja, caramelized hazelnut, vanilla ice cream (n)

Rice Milk "Panna Cotta", strawberry compote, pistachio tuile, bergamot gel, mixed berry ice cream (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.