



Group Set Menu

AUTUMN 2025

TO SHARE

Selection of Breads | Smoked 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 (gf, df)
Leek & Potato Soup, duck rillettes, spinach & roasted garlic puree, braised leek, potato crisps (gf, df)
Grilled Octopus, tomato & fennel relish, pistachio, octopus foam, charcoal tuile, kimchi sauce (gf, n)

MAIN (choice of)

Char-grilled Fillet of Beef, mushroom puree, pommes anna, tempura enoki, king oyster mushroom, jus (gf)
Crispy Skin Barramundi, clams, black-eyed peas, mire poix, dill & lime gel, bouillabaisse sauce
Pan Fried Duck Breast, braised red cabbage, duck rillettes, blackberry, fresh witlof, red wine jus (gf)
Seared Market Fish, pumpkin puree, seared scallops, fish cake, crispy kale, pepitas pesto, saffron sauce (gf)

SIDES

Shoestring Fries, roasted garlic aioli (v)
Roasted Brussels Sprout, feta, apple cider vinegar gel, sultanas, walnuts, maple syrup dressing (v, gf, n)

DESSERT (choice of)

Dark Chocolate Mousse, raspberry, white chocolate ganache, mixed berry sorbet (vg, gf)
Banoffee Tart, caramelised bananas, almond crumble, five spice caramel, peanut tuile, vanilla ice cream (v, n)
Lemon & Yuzu Meringue, salted butter sablé, strawberry, yuzu jelly, strawberry sorbet (v)
Triple Chocolate Delice, hazelnut sponge, macaron, chocolate crumb, hazelnut 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.