



# Group Set Menu

AUTUMN 2026

## TO SHARE

Selection of Breads | Tomato, Chilli & Fennel Butter (v)

## ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napoletana sauce, spinach & gorgonzola cream (v)  
Kingfish Ceviche, elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp (gf, df, a)  
WA Scallop, warrigal & sweetcorn velouté, corn salsa, grapefruit reduction, watermelon radish (gf, a)  
Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)

## MAIN (choice of)

Char-grilled Fillet of Beef, speck wrapped oxtail boudin, celeriac, red wine jus, green peppercorn (gf)  
Seared Market Fish, WA mussels, celeriac, leek & onion fricassée, warrigal greens (gf, a)  
Cone Bay Barramundi, tomato relish, anchovy, sour cream, courgette puree, tomato consommé (gf, a)  
Pan Fried Duck Breast, roast beetroot, goat cheese & beetroot ravioli, beetroot tart, red wine jus (gf)

## SIDES

Shoestring Fries, roasted garlic aioli (v)  
Roasted Brussels Sprout, cranberry, chestnut, maple syrup dressing (vg, gf, n)

## DESSERT (choice of)

Copacabana, chocolate coated coconut cream, mango & passionfruit tapioca, lime & cucumber sorbet (vg, gf)  
Cinnamon Apple Tart, shortbread, apple & cinnamon mousse, apple caramel, vanilla ice cream (gf)  
Earl Grey Chocolate Mousse, chocolate crèmeux, orange compote, tuile, chocolate ice cream (gf)

(df) Dairy free, (gf) Gluten-free, (n) Contains Nuts, (v) Vegetarian, (vg) Vegan, (a) Australian, (i) Imported, (m) Mixed  
No separate billing. Please be advised a merchant surcharge will apply to card payments.