



Group Set Menu

AUTUMN 2026

TO SHARE

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

ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana 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 soup, basil (gf, df, vg, n)

MAIN (choice of)

Char-grilled Fillet of Beef, black garlic, celeriac, speck wrapped oxtail boudin, 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.