Group Set Menu

SUMMER 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, tiger's milk, green chilli, charred pickled baby onions, chilli oil, lime, sea vegetables (a, gf, df)

WA Scallop, apricot jam, cider & red apple gel, candied walnut crumb, apple crisp, herb salad (a, n)

Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)

MAIN (choice of)

Char-grilled Fillet of Beef, potato fondant, crispy shallot, broccolini, greens, black garlic, carrot, red wine jus (gf)

Seared Market Fish, WA clams, pea, beans, mint, pear, fennel velouté, braised fennel, salmon roe (a, gf)

Cone Bay Barramundi, prawn wonton, caramelised cauliflower puree, lemongrass velouté (a, df)

Pan Fried Duck Breast, lentils, parsley, confit duck leg, carrot, bok choy, orange, red wine jus (gf)

SIDES

Shoestring Fries, roasted garlic aioli (v)

Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v)

DESSERT (choice of)

Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df)

Fresh Strawberry Tart, frangipane & strawberry compote, basil mousse, vanilla ice cream (v, n)

Black Forest Gateau, cocoa sponge, vanilla chantilly, candied cherries, amaretto chocolate ice cream (n)

(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.