



GROUP SET MENU

2 COURSES \$72

3 COURSES \$82

TO START

Thoroughbread sourdough with butter

ENTREE

Curry salted squid, pickled cabbage and kaffir lime aioli GF

Tuna tartare, avocado and wasabi puree, cucumber and crispy polenta GF

Chicken and cabbage dumplings, yellow curry and coastal greens

Stracciatella, fresh fig, radicchio, honey, crushed hazelnut vinaigrette and charred sourdough GF option

MAIN

250g Black Angus Eye Fillet with sweet potato puree, confit asparagus, crispy onion rings, jus, smoked onion salt GF

Carl's signature twice cooked duck, parsnip puree, sugar snaps, pomegranate and burnt orange glaze GF

Crispy skin barramundi, carrot and ginger puree, lemon beurre blanc, potato scales

Mushroom and three cheese ravioli, thyme, burnt butter and salted mushroom chips

DESSERT

Carl's Banana pudding, hot butterscotch sauce, hazelnut praline, sticky cream

Chocolate fondant, raspberry gel, whipped chocolate ganache, raspberry gelato

Individual lemon tart, strawberry gelato, meringue kisses, strawberry coulis

Gluten free dessert available on request

1.5% FOR ALL CREDIT CARD TRANSACTIONS

10% PUBLIC HOLIDAY SURCHARGE