



## \$55 CBlu Set Menu

---

### ENTRÉE

---

#### CRISPY LOCAL CALAMARI RINGS

with iceberg salad and aioli

#### SLOW COOKED PORK BELLY

with pineapple chilli jam

#### TEMPURA BATTERED VEGETABLES

with ginger and shallots reduction

---

### MAINS

---

#### SCOTCH FILLET

Char grilled medium served with potato and parmesan hash, almond beans and parsnip chips

#### CHICKEN SUPREME

With soft polenta and corn, broccolini and rocket salad

#### BARRAMUNDI

Char grilled served with rosemary and sea salt potatoes, wilted spinach, grilled prawns and béarnaise sauce

#### MUSHROOM AND TRUFFLE RAVIOLI

with olives and cherry tomatoes in Napoli sauce and ricotta cheese

---

### DESSERT

---

#### STICKY DATE PUDDING

Served hot with butterscotch sauce and vanilla ice cream

#### APPLE AND RHUBARB CRUMBLE

with vanilla ice cream

#### LEMON LIME TART

with crème fraiche and strawberries

**\*Special dietary requirements to be arranged prior to date**

