

# Claribeaux

ON THE BELLARINE

GROUP DINNER MENU

\$65 per person

## To Start

---

(Choose from)

### **FRENCH ONION SOUP** *GFO, V*

gruyère cheese crouton

### **BEETROOT TARTARE** *GF, VEG*

fermented blackberries, macadamia pâté

### **PÂTÉ AU FILO ESCARGOT**

garlic foam, parsley oil, filo

### **ÉCLAIR DU CANARD**

duck rillette, duck prosciutto

## The Main Event

---

(Choose from)

### **CAILLES FARCIES** *GF, DF*

stuffed quail, wild rice, chorizo, pomegranate gastrique, rainbow chard, broccolini

### **CRUMBED CHICKEN CORDON BLEU** *GF*

free range chicken breast stuffed with pancetta and gruyère, rainbow chard,  
broccolini,  
pine nut gremolata, potato dauphinoise, mustard cream

### **HERB CRUSTED LAMB RACK** *GF*

celeriac purée, lamb jus

### **BUTTERNUT SQUASH STEAK** *GF, DF, VEG*

butternut squash broth, Brussel sprouts, garlic crisps, hazelnuts

GF = gluten free GFO = gluten free option V = vegetarian VO = vegetarian option VEG = vegan DF = dairy free

Food Allergies: The team at Curlewis Golf Club will make every effort to accommodate guests with food allergies. Present in our kitchen are ingredients and items such as garlic, eggs, dairy, sesame, gluten, nuts, fructose, shellfish; along with many other ingredients. As a result we cannot completely guarantee there will be no trace of these items in our dishes.