

Claribeaux

ON THE BELLARINE

GROUP DINNER MENU

\$65 per person

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

To Finish

(Choose from)

STONE FRUIT TARTE TATIN *V*

charred peaches, salted caramel, vanilla ice cream

GATEAU AU CHOCOLAT

decadent dark chocolate cake, whipped chocolate ganache, cinnamon ice cream

GOAT'S CHEESE CRÈME CUITE *GF*

raspberries coulie

RAVIOLIS AUX FRAISES *GF, V*

strawberry mousseline, rhubarb gel, mascarpone sorbet

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.