

SET MENU
A CELEBRATION OF COASTAL DINING

From 10 guests
2 courses: \$65 • 3 courses: \$75



We're ready to accept
your vouchers

**DINE
& DISCOVER
NSW**

Individual check-in mandatory.

Ask our friendly team for wine-matching & dietary suggestions.

Contact Julien at events@1908cronulla.com.au to enquire about private or corporate events.

Credit card payments incur 1.75% • 10% surcharge on public holidays.



WHILST YOU DECIDE, A LITTLE EXTRA?

Bread selection, Pepe Saya butter & smoked salt +5 ^v
Bhuja mix: nuts, seeds, fried legumes, spiced salt +12 ^{VEGAN, GF, DF}
Edamame, yuzu kosho, tomatillo salsa +14 ^{VEGAN, GF, DF}
Hand-stretched roti & lentil curry +12 ^v

TRUFFLE & PARMESAN ARANCINI ON ARRIVAL

FIRST

Oyster trio: natural • Virgin Mary mignonette • silken tofu gratin ^{GF}
Half-shell scallops, macadamia cream, nam jim & finger lime ^{GF (DF)}
Smokey BBQ lamb ribs, piccalilli, fetta & pomegranate ^{GF}
Cauliflower & mushroom spring roll, sweet chilli sauce 16 ^{VEGAN, DF}

SECOND

(served with complimentary side dishes)

Scotch fillet steak Bordelaise, leek, swede, coriander hommous ^{GF, DF}
Master stock chicken Maryland, lentil san choi bao, toum ^{GF, DF}
Grilled mullock fillet, mushroom velouté, chestnut, fennel & chard ^{GF}
Ricotta gnocchi, n'duja, goat & olive ragu

THIRD

Petits fours

Carrot cake, pineapple, pecan, cream cheese frosting
Cheese board & accompaniments