

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**

Please check in individually.

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

Contact Julien at [events@1908cronulla.com.au](mailto: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<sup>v</sup>

Mushroom popcorn & tartare sauce +12<sup>v, GF</sup>

Hand-stretched roti & saag paneer +12<sup>v</sup>

TRUFFLE & PARMESAN ARANCINI ON ARRIVAL

FIRST

Sydney rock oyster trio: natural • Prik nam pla • Jalapeño Mornay  
Seared scallops, celeriac rémoulade, black garlic & n'duja mayonnaise<sup>GF</sup>

Smokey BBQ lamb ribs, onion rings, Ranch

Miso eggplant teriyaki, sweetcorn, peanut & pickles<sup>VEGAN, GF</sup>

SECOND

(served with complimentary side dishes)

BBQ lamb cutlets, carrot tagine, green olive, preserved lemon labneh<sup>GF</sup>

Steak frites: Rump cap, Pastrami rub, fries, curried Dianne sauce<sup>GF</sup>

Cobia fillet, Jerusalem artichoke, charred baby gem, prawn oil<sup>GF</sup>

Ricotta gnocchi, lardo, sage, cavalo nero, Brazil nut, truffle Pecorino

THIRD

Petits fours

Carrot cake, pineapple, pecan, cream cheese frosting

Cheese board & accompaniments