

# CinCin

## FIRST

### **new season green asparagus soup**

first press cladium olive oil

### **baby gem caesar**

croutons and anchovies – crunchy parmesan

## MAIN

### **charcoal grilled albacore tuna**

basil and olive oil, gigante beans, spinach – sicilian olives

### **wood grilled chicken**

risotto of wild mushrooms – cavolo nero and natural jus

### **casarecce with tomato**

ricotta salata, basil – olive oil

## DESSERT

### **vanilla panna cotta**

apple compote, salted butter caramel  
vanilla crumble

### **bergamot curd**

pistachio sponge, lemon and orange gel  
candied pistachios

**GROUP MENU #1 \$59.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

**ricotta, golden and chioggia beet salad**  
pistachios, pistachio vinaigrette – green leaves

**little gem caesar**  
croutons and anchovies – crunchy parmesan

## MAIN

**sockeye salmon**  
grilled broccolini, english and snap peas  
maple vinegar, honey, mustard

**wood grilled chicken**  
risotto of wild mushrooms – cavolo nero and natural jus

**panelle with chick peas, fresh herbs and chili**  
grilled heirloom carrots and chard stems – rapini, olive oil

## DESSERT

**vanilla panna cotta**  
apple compote, salted butter caramel  
vanilla crumble

**bergamot curd**  
pistachio sponge, lemon and orange gel  
candied pistachios

**GROUP MENU #2 \$74.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

**ricotta, golden and chioggia beet salad**  
pistachios, pistachio vinaigrette – green leaves

**glorious organics summer green salad**  
edible blossoms, summer truffle – pecorino al tartufo

**wood grilled prawns cooked on a rosemary branch**  
chickpea and tahini, buckwheat and chili

## MID

**casarecce with tomato**  
ricotta salata, basil – olive oil

## MAIN

**wood grilled chicken**  
risotto of wild mushrooms – cavolo nero – natural jus

**pacific halibut**  
grilled broccolini, english and snap peas  
maple vinegar, honey, mustard

**wood grilled tenderloin of beef**  
potatoes with prosciutto and parmesan  
collard greens – salmoriglio

**semolina gnocchi 'romani'**  
wild mushrooms and sunchoke – pecorino al tartufo

## DESSERT

**vanilla panna cotta**  
apple compote, salted butter caramel  
vanilla crumble

**hazelnut semifreddo**  
passion fruit, hazelnut cake  
burnt cinnamon caramel

**bergamot curd**  
pistachio sponge, lemon and orange gel  
candied pistachios

**GROUP MENU #3 \$84.00**  
ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

**glorious organics summer green salad**  
edible blossoms, summer truffle – pecorino al tartufo

**beef tartare with smoked mayonnaise**  
onion rings and watercress – grilled red fife sourdough

**prawns wood grilled on a rosemary branch**  
chickpea and tahini, buckwheat and chili

## MID

**casarecce with spicy chorizo sausage**  
tomato and chili, rosemary and parmesan

## MAIN

**roast duck and farro verde**  
grilled green asparagus – fava beans and jus gras

**pacific halibut**  
grilled broccolini, english and snap peas  
maple vinegar, honey, mustard

**wood grilled tenderloin of beef**  
potatoes with prosciutto and parmesan  
collard greens – salmoriglio

**risotto of wild mushrooms**  
fresh herbs – crunchy parmesan

## DESSERT

**hazelnut semifreddo**  
passion fruit, hazelnut cake  
burnt cinnamon caramel

**bergamot curd**  
pistachio sponge, lemon and orange gel  
candied pistachios

**petits fours**

**GROUP MENU #4 \$92.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **parmesan soufflé**

twice cooked with spinach and fresh cream

### **wood grilled wild prawns**

cooked on a rosemary branch  
chickpea and tahini, buckwheat and chili

### **duck and chicken liver pate**

pickled vegetables and pea tips – grilled bread

## MID

### **risotto of wild mushrooms**

fresh herbs – crunchy parmesan

## MAIN

### **wood grilled tenderloin of beef**

potatoes with prosciutto and parmesan  
collard greens – salmoriglio

### **sablefish**

grilled broccolini, english and snap peas  
maple vinegar, honey, mustard

### **alberta lamb cooked over fire**

grilled heirloom carrots – spring cabbage

### **ravioli of ricotta and parmesan**

stinging nettle pistou, walnuts – olive oil

## DESSERT

### **passionfruit opera**

55% ganache, passionfruit buttercream  
hazelnuts and bc raspberries

### **bergamot curd**

pistachio sponge, lemon and orange gel  
candied pistachios

### **six boxed macarons to go**

### **GROUP MENU #5 \$104.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## Early Group Menu

available before 5:30pm only

### FIRST

**new season green asparagus soup**  
first press cladium olive oil

**baby gem caesar**  
croutons and anchovies – crunchy parmesan

### MAIN

**charcoal grilled albacore tuna**  
basil and olive oil, gigante beans, spinach – sicilian olives

**wood grilled chicken**  
risotto of wild mushrooms – cavolo nero and natural jus

**casarecce with tomato**  
ricotta salata, basil and olive oil

### DESSERT

**vanilla panna cotta**  
apple compote, salted butter caramel  
vanilla crumble

**EARLY GROUP MENU \$49.00**

ITEMS SUBJECT TO SEASONAL CHANGES