



Welcome to Dinner at C

Choose an entrée and main course or a main course and dessert for \$94 per person.

Any additional course (entrée or dessert) is \$15 each.

TO START

Freshly baked petits pain (3 pieces) Chittering Valley extra virgin olive oil	\$8
Marinated mixed olives	\$9
Grilled chorizo	\$14
Spiced nuts	\$8

ENTRÉES

King Ōra salmon ceviche celeriac pannacotta hazelnuts parsley crunch mandarin granita
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream
Angus beef carpaccio gherkins & capers fresh asparagus & roquette pesto truffle mustard
Seared scallops asparagus & peas fricassée pressed ham hock peas purée kaffir lime
Twice-baked goat's cheese & beet soufflé heirloom beetroot salad pepitas pesto roasted nuts
Freshly shucked oysters served natural classic Kilpatrick soy & ginger yuzu granita & oyster gel
Char-grilled kangaroo Davidson's plum beetroot Macadamia nuts
Western Australian marron finger limes & beach herbs thermidor sauce (additional \$18)

MAINS

Cone Bay Barramundi summer heirloom tomatoes cranberry beans roasted bell peppers fennel stuffed zucchini flower
Turkey ballotine pork & sage stuffing potato mash Brussel sprouts pumpkin traditional gravy
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream
Seared duck breast turnip orange confit leg croquette blueberry sauce
Mushroom & potato "cannelloni" Puy lentils caramelised cauliflower purée herb oil
Black Angus beef fillet pomme purée asparagus braised beef croquette Macadamia nuts
Seared fish summer vegetables & greens smoked mussels yuzu lemon myrtle & ginger sauce
Trio of Timber Hill pork pumpkin & miso charred onions charcutière sauce
Wagyu beef tenderloin (MB9+) yuzu mayo shiitake marmalade potato gratin wagyu cigar (additional \$29)

SIDES

Baby cos & roquette salad roasted seeds tomatoes radish lemon dressing	\$12
Shoe-string fries smoked paprika aioli	\$12
Asparagus & green beans hazelnuts herbs & vinaigrette	\$14
Quinoa & roasted beetroot salad roasted seeds	\$13
Roquette salad walnuts pear blue cheese orange dressing	\$14

DESSERTS

Warm doughnut stuffed with lemon curd white chocolate parfait raspberry sorbet
Traditional Christmas pudding brandy custard cherry textures whiskey ice cream
Milk chocolate & passionfruit mousse white & dark chocolate elements passionfruit textures
Strawberry & lavender pannacotta pistachio textures olive oil shortbread
Homemade sorbet selection caramelised puff pastry
Cheese board – choose two muscatels celery sticks quince paste fig & walnut terrine crisp bread
- Triple Cream Brie – Lobethal, South Australia
- Comté – France
- Fourme d'Ambert Blue – France
- Vacherousse d'Argental – France
Extra cheese \$7.50 per serve

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.