



C Restaurant

IN THE SKY

Saturday Luncheon Menu

One course... \$35 per guest, Two courses... \$45 per guest,
Three courses... \$55 per guest

Freshly baked bread rolls served with creamed salted butter and Chittering Valley extra virgin olive oil... **\$6 per serve**

Freshly shucked Coffin Bay (South Australia) oysters... **\$3.90 per oyster**
Served natural with citrus and champagne mignonette or kilpatrick

Entrée

Pastrami of Salmon - orange and lemon cured salmon fillet scented with wasabi crème fraîche, sprinkled with fresh herbs, served with pear, nori seaweed sushi roll

Homemade potato gnocchi with a Napolitana sauce, spinach and gorgonzola cream sauce; roasted tomatoes garnished with a glazed parmesan cheese crust

Thai spiced fish cakes, fresh cucumber jullienne, chilli peanut sauce

Braised Black Angus beef cheeks, parsnip puree, market vegetables, aubergine caviar, parsnip crisp

Half Manjimup marron, grilled served with wasabi butter, side salad, and basil pesto gnocchi or served thermidor style with side salad (**extra \$15 per serve**)

Mains

Grilled market fish served with herb gnocchi, slow roasted tomatoes, watercress, beurre blanc

Char-grilled Black Angus sirloin, fondant baby potatoes, stringless beans, madeira jus

Thyme and lemon marinated free range chicken breast, baby carrots, mash potatoes, pancetta, creamy morel sauce

Homemade potato gnocchi with a Napolitana sauce, spinach and gorgonzola cream sauce; roasted tomatoes garnished with a glazed parmesan cheese crust

Roast pumpkin risotto, Italian rice braised in pumpkin stock with crème fraîche, parmesan and a truffle oil.

Whole Manjimup marron, grilled served with wasabi butter, side salad, and basil pesto gnocchi or served thermidor style with side salad (**extra \$25 per serve**)

Margaret River Wagyu sirloin (220g), parsnip puree, market vegetables, creamed morel jus (**extra \$25 per serve**)

Side Dishes

\$9.50 per dish

Sautéed snow peas with ginger

Shoestring fries with paprika aioli

Pear and roast walnut salad, cranberry, blue cheese

Tossed lettuce, tomato, cucumber, red onion salad

Desserts

Vanilla panacotta, caramelized pineapple, coconut sorbet

Tonka parfait, poached pear, chocolate flame

Crunchy chocolate and cherry kirsh compote

Guests please note: Please note that this menu is provisional and subject to change without notice due to market availability of produce and other factors outside our control. This weekday luncheon menu is only valid Monday to Friday. For tables of 15 or more, a two course per guest minimum will apply to the above menus. Sorry, no separate billing.