



C Restaurant

IN THE SKY

Three Course Set Menu

This menu applies to all groups of 20 guests or more for dinner

Freshly baked bread rolls served with creamed salted butter and Chittering Valley extra virgin olive oil

ENTREES

Traditional Black Angus beef carpaccio served with Dijon mayonnaise, rocket leaves and wonton crisp

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

Star Anise spiced confit pork belly skewers, apple parsnip puree with apple and sage foam

Tasmanian salmon tataki with root vegetable salad and jalapeño dressing

Thai spiced blue swimmer crab cakes, fresh cucumber julienne, and chilli peanut sauce

MAINS

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

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

Crispy skin WA Barramundi served with roma tomatoes, cucumber, herb gnocchi, black olive tapenade, saffron beurre blanc

Char grilled fillet of beef served with sautéed baby spinach, fondant potato, asparagus, and Madeira jus

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

Side salads for the table

DESSERTS

Vanilla panacotta, caramelized pineapple, coconut sorbet

Tonka parfait, poached pear, chocolate flame

Crunchy chocolate and cherry kirsh compote

HEAD CHEF FRANTISEK ILIZI

Please discuss with your waiter if you have any special dietary requirements. No separate billing. C Restaurant is a credit-card friendly establishment: no merchant fee for any electronic payments.