

## Welcome to C Restaurant

### Saturday Lunch Menu

One course for \$30pp, two courses for \$40pp or three courses for \$50pp

Freshly baked petit pain served with creamed salted butter and Chittering Valley extra virgin olive oil  
\$6.00 per serve (3)

#### Entrées

Wagyu beef roll, caper berries, cornichon, quail egg, mustard cress, mignonette dressing

Honey cream, pumpkin and ginger soup

Cherry cured salmon carpaccio, beetroot, almond remoulade

Potato & spinach gnocchi with a napolitano & gorgonzola cream sauce, roasted tomatoes

#### Mains

Chicken breast wrapped in pancetta, frisee lettuce, walnut and grape salad, pink peppercorn boursin

Crispy skin wild-caught barramundi, ratatouille, garlic foam, saffron beurre blanc

Char grilled grass-fed sirloin, mash potato, onion jam, red wine jus

Grilled lemon pepper fish, shoestring fries, homemade tartar sauce

Please ask you waiter for the vegetarian dish of the day

#### Side Dish

Truffle oil mash Potato	9.5
Shoestring fries	9.5
Romano salad	9.5
Sautéed English spinach with garlic oil	9.5
Green bean and baby carrots with herbed butter	9.5

#### Desserts

West Australian wildflower honey panacotta, milk chocolate parfait, macadamia praline

Double chocolate tart with ice cream

Crème brûlée

HEAD CHEF NICOLAS DERVIEUX

Available Saturday Lunch only. No separate billing. Please advise your waiter should you have any dietary requirements.