

WELCOME TO C RESTAURANT

Summer Lunch Menu 2010

Choose one course for \$20, two courses for \$30 or three courses for \$40

Freshly baked petit pain served with creamed salted butter and Chittering Valley extra virgin olive oil - \$4.50 per serve (3)

ENTREES

Wagyu sirloin beef roll, caperberries, cornichon, quail egg, mustard cress, mignonette dressing

A C Restaurant Favourite! Potato & spinach gnocchi with a napolitana & gorgonzola cream sauce, roasted tomatoes

Cherry cured salmon carpaccio, beetroot and almond remoulade

MAIN COURSES

Chargrilled grassfed beef sirloin, asparagus, baby beetroot and watercress salad, horseradish crème

West Australian saltwater Barramundi, lemon olive oil, panzanella, olive tapenade, white balsamic reduction

Tomato, basil and baby mozzarella stuffed corn fed chicken breast, toasted couscous, pinenut beurre noisette, spiced labneh

Grilled Monkfish medallions, pont neuf potato, frisee nicoise salad, sauce gribiche

Asparagus and goat's cheese agnolotti, lemon, broccolini, almond, sweet red pepper salsa

DESSERTS

West Australian wildflower honey panna cotta, milk chocolate parfait, macadamia praline

Vanilla bavarois, hazelnut marjolaine, diced pineapple, caramel creole sauce

Strawberry vacherin, strawberry sorbet, fresh summer fruits, passionfruit coulis

EXECUTIVE CHEF ANDREW TAYLOR

No separate billing. Please advise your waiter should you have any dietary requirements. C Restaurant is a credit-card friendly establishment: no merchant fees for any electronic payments.