

## Welcome to C Restaurant

### Weekday Lunch Menu

**One course \$20pp, two courses \$30pp, three courses \$40pp**

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 your 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 Mon-Friday lunch only. No separate billing. Please advise your waiter should you have any dietary requirements.