

## Welcome to Dinner at C

**Choose an entree and main course, or a main course and a dessert for \$79 per person. Any additional courses (entree or dessert) are \$15 each.**

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

### ENTREES

Potato and spinach gnocchi with a Napolitano and gorgonzola cream sauce, roasted tomatoes. A C Restaurant favourite!

Blue swimmer crab mousse with basil foam, grilled Exmouth prawns, rock melon and prosciutto

Honey cream of Pumpkin and ginger soup

Freshly shucked Coffin Bay Oysters, served natural with a side of vodka, lime, black pepper salsa

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

Cherry cured salmon carpaccio, beetroot and almond remoulade

C Restaurant's Tapas plate, please ask your waiter for today's selection  
*(please ask for vegetarian option)*

HEAD CHEF NICOLAS DERVIEUX

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.

## MAIN COURSES

Potato and spinach gnocchi with a Napolitano and gorgonzola cream sauce, roasted tomatoes. A C Restaurant favourite!

Cracked peppercorn and sesame seed dusted Lamb backstrap, served with sautéed bacon and sweet potato and rosemary and tomato chutney

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

Fresh ocean trout, cucumber yogurt, herbed and crumbed zucchini and eggplant, chorizo, chilli confit.

Char grilled grass-fed beef fillet, cacciatore sausage and brie polenta, roasted Field mushroom and red onion jam and a port jus

Corn fed chicken breast wrapped with pancetta and served on a frisée lettuce, walnut and grape salad, pink peppercorn boursin

Confit of star anise infused pork belly, Celeriac mash, scallop and apple samosa and jus

Rustic French seafood casserole with fresh fish, scallops and prawns in a creamy leek sauce served with basmati rice then gratinated

### **The following mains incur a supplement due to the high cost of ingredients used**

*Herb crusted whole rack of lamb with white truffle oil mash, isigny butter-glazed baby vegetables and a pinot noir reduction + \$25*

*Lobster thermidor served with romano salad + \$25*

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## SIDES

|   |     |
|---|-----|
| Truffle oil mash                                  | 9.5 |
| Shoestring fries                                  | 9.5 |
| Romano salad                                      | 9.5 |
| Sautéed English spinach with garlic and lemon oil | 9.5 |
| Green bean and baby carrots with honey butter     | 9.5 |

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## DESSERTS

Chocolate moelleux with a raspberry melting heart, vanilla bean ice cream

Apple tourte tatin, crème fraiche, vanilla bean ice cream, carambar sauce.

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

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

### Crème Brulee

Cheese board - your choice of two cheeses with red wine poached pear,  
muscatels, fresh strawberry, quince paste and crispbreads

- Roitlet brie – France
- Fourme d'ambert blue – France
- Maffra clothbound cheddar – Victoria

3 cheeses are an extra \$7.50

## DESSERT WINES

|  | <b>Glass</b><br>90ml | <b>Half</b><br>375ml |
|--|----------------------|----------------------|
| Alkoomi Pedro Muscat<br>Swan Valley, WA              | 12                   | 39                   |
| Cookoothama<br>Darling Point, NSW                    |                      | 46                   |
| De Bortoli Novle One Botrytis Semillon<br>Bibul, NSW |                      | 63                   |
| Cloudy Bay Late Harvest Riesling<br>NZ               |                      | 69                   |

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## “Fair Trade Coffee”

|                       |   |  |
|-----------------------|---|--|
| <b>COFFEE</b>         | Café latte, cappuccino, flat white, espresso,<br>long black, short macchiato, long macchiato  | 5.2  |
|                       | Afagato, iced coffee, iced chocolate  | 7.8  |
| <b>TEA</b>            | Earl grey, English breakfast, peppermint, orange,<br>camomile, lemon, java green  | 4.5  |
| <b>LIQUEUR COFFEE</b> | Jamaican with Bundaburg Dark Rum<br>Roman with Galliano<br>Irish with Jamiesons Irish Whiskey<br>Cafe Royale with Cognac<br>Republican with Baileys Irish Cream<br>Italian with Sambuca<br>French with Cointreau<br>Mexican with Kahlua or Tequila<br>Monks with Benedicene<br>Prince Charles with Drambuie<br>Cafe Parisienne with Grand Marnier | 13.5   |
| <b>PORT</b>           | Galway Pipe<br>Grandfather  | 10<br>15.5   |
| <b>COGNAC</b>         | Remy Martin VS<br>Remy Martin VSOP<br>Remy Martin XO<br><br>Hennessey VS<br>Hennessey VSOP<br>Hennessey XO<br>Hennessey Paradis<br><br>Martell VS<br>Martell VSOP<br>Martell Cordon Bleu  | 10<br>15.5<br>32<br><br>14<br>17<br>32<br>45<br><br>11<br>15.5<br>27 |
| <b>ARMAGNAC</b>       | Marquis de Montesquiou XO Imperial  | 23   |
| <b>CALVADOS</b>       | Berneroy  | 13   |
| <b>DIGESTIVE</b>      | Grappa<br>Limoncello  | 11<br>11   |

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