

WELCOME TO C RESTAURANT

\$80.00 per person

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

ENTREES

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.

MAIN COURSES

Char grilled grass-fed Sirloin, mash potato, onion jam and a red wine jus

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

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

Vegetarian option – please ask your waitperson for today's vegetarian dish

Romano salad for the table

DESSERTS

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

Double chocolate tart with ice cream

Crème Brulee

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. Valid for dinner only.