



# C Restaurant

IN THE SKY

## Weeknight Dinner Menu

Two courses... \$88 per guest

*Choose any two courses: an entrée and main, or a main with dessert*

*Any additional courses: \$15 per entrée or dessert*

Freshly baked petits pains served with creamed salted butter and Chittering Valley extra virgin olive oil - **\$6.00 per serving (includes 3 pieces)**

### Entrees

Freshly shucked Coffin Bay **oysters**, natural with citrus and champagne mignonette or Kilpatrick

Traditional Black Angus **beef** carpaccio served with Dijon mayonnaise, rocket leaves and wonton crisp

Homemade potato **gnocchi** with a Napolitana sauce, spinach and gorgonzola cream sauce; roasted tomatoes, garnished with a glazed parmesan cheese crust

Star Anise spiced confit **pork** belly, apple parsnip purée with apple and sage foam

Seared **scallops**, pea purée, crispy pancetta, shoots and cumin foam

Braised Black Angus **beef** cheeks, parsnip puree, market vegetables, aubergine caviar, parsnip crisp

Wild mushroom risotto, crème fraiche, parmesan, served with free range **chicken breast** (*vegetarian option available*)

Tasmanian **salmon** Tataki with root vegetable salad and jalapeno dressing

Thai spiced Blue Swimmer **crab** cakes, fresh cucumber julienne, and chilli peanut sauce

*Half Manjimup marron, grilled served with wasabi butter, side salad, and basil pesto gnocchi or served Thermidor style with side salad (additional \$15)*

### Mains

Thyme and lemon marinated free range **chicken breast**, baby carrots, mash potatoes, pancetta, and creamy morel sauce

Grilled Masala infused **lamb rack**, braised lamb shoulder filo spring roll with spinach-potatoes and Moilee-tomato sauce

Homemade potato **gnocchi** with a Napolitana sauce, spinach and Gorgonzola cream sauce; roasted tomatoes, garnished with a parmesan cheese crust

Crispy skin WA **Barramundi** served with roma tomatoes, cucumber, herb gnocchi, black olive tapenade, saffron beurre blanc

Confit of **duck leg**, macadamia and celeriac puree, baby bok choy, courgettes, shitake mushrooms, spicy plum jus

Char grilled fillet of **beef** served with sautéed baby spinach, fondant potato, asparagus, and Madeira jus

Roast butternut pumpkin **risotto**, Italian rice braised in pumpkin stock with crème fraiche, parmesan and truffle oil

Market **fish** of the day, wrapped in banana leaf, spiced with Balinese spices and coconut, served with cucumber and caraway spiced potato cake

*Margaret River Wagyu beef sirloin, parsnip puree, market vegetables, creamed morel jus (additional \$30)*

*Whole Manjimup marron, grilled served with wasabi butter, side salad, and basil pesto gnocchi or served thermidor style with side salad (additional \$25)*

*Continued...*



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## Side Dishes

|   |     |
|---|-----|
| Pear and roast walnut salad, cranberry, blue cheese | 9.5 |
| Shoe string fries and smoked paprika aioli          | 9.5 |
| Mescaline leaf salad, fine herbs, lemon vinaigrette | 9.5 |
| Sautéed snow peas with ginger                       | 9.5 |
| Broccoli and bacon with béchamel sauce              | 9.5 |

## Desserts

Venezuela 72% chocolate mousse, grapefruit jelly, blood orange sorbet.

Poached rhubarb infused with lavender and mascarpone cream, strawberry sorbet.

Vanilla panacotta, caramelized pineapple, coconut sorbet.

Tonka parfait, poached pear, chocolate flame.

Crunchy chocolate and cherry kirsh compote.

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, Australia).

*For all 3 cheeses (+\$7.50)*

*Please see the 'Beverages' page on our website for a full list of apéritifs, spirits, wines, coffee, tea, dessert wines, fortifieds, digestives and more...*

**HEAD CHEF FRANTISEK ILIZI**

**No separate billing. Please discuss with your waiter should you have any dietary requirements.**

**A 10% surcharge applies on the total bill for all Public Holidays.**