



Welcome to Dinner at C
Three course menu for \$99 per person

TO START (\$8.00 each)

Freshly baked petits pain (3 pieces) | Chittering Valley extra virgin olive oil
Marinated mixed olives
Spiced nuts

ENTRÉES

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream
Deep-fried squid | ricotta cheese mousse | dried olives | squid ink brioche | salmoriglio sauce
Red wine poached fois gras & ham hock | caramelised pear | hazelnut croquant | brioche
Slow-cooked scallops | cauliflower purée | curried pork | raisins | pickled cauliflower
Twice-baked cheese soufflé | pickled celery sorbet | date gel | walnut praline
Warm chicken breast noodles & baby spinach salad | shitake | white radish | truffles | yuzu
Freshly shucked Coffin Bay oysters (SA) served natural | soy & ginger | classic Kilpatrick
Crispy Coffin Bay oysters (SA) | Asian vegetables | citrus mayo
Black Angus beef tartare | winter beetroot textures | kataifi-wrapped quail egg | hollandaise foam
Western Australian marron tail | wasabi béarnaise | black barley & buckwheat | marron tortellini | pickled cucumber

(additional \$18)

MAINS

Seared fish | horseradish cream | gremolata purée | lemon gel | brandade | courgette | carrots
Mushroom & potato "cannelloni" | Puy lentils | caramelised cauliflower | herb oil
Pitch Black Angus beef tenderloin | celeriac purée | winter root vegetables | tomato fondue | beef bonbon
rosemary jus
Valley Spring lamb loin rolled in herbs | butternut pumpkin | crispy sweetbreads | pepitas | cinnamon jus
C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream
Prosciutto-wrapped kangaroo loin | mushroom textures | brussel sprout | hazelnuts | truffle jus
Cone Bay barramundi | leek fondue | mussels | smoked potato foam | parsley purée
Timber Hill pork loin | chorizo | creamy garlic polenta | charred onions | heirloom carrots | charcuterie sauce
Western Australian marron tail | wasabi béarnaise | black barley & buckwheat | marron tortellini | pickled cucumber

(additional \$29)

Wagyu beef tenderloin | buttered potato & beef Pomme Anna | spinach & noisette purée | king oyster mushrooms
morel sauce **(additional \$29 | MB9+)**

SIDES (\$11.50 each)

Sautéed new potatoes | capers | roasted garlic
Pear & roasted walnut salad | cranberries | blue cheese
Shoe-string fries | smoked paprika aioli
Sautéed Brussel sprouts | pancetta | pickled onions

DESSERTS

Rose water cream | soft meringue | fresh raspberry | fruit of the forest sorbet
Passionata macaron | creamy milk chocolate ganache | mixed berry foam | chocolate soil | passionfruit sorbet
Caramel & salted chocolate mousse | hazelnut sponge | caramelised hazelnuts | pear & Frangelico sorbet
Sorbet selection of the day | chocolate soil | lemon Chantilly
Cheese board - your choice of two cheeses | red wine poached pear | muscatels | fresh strawberry | quince paste | crisp breads
- Triple Cream Brie – Lobethal, South Australia
- Roussin Marc de Bourgogne – France
- Isabella Gouda – Netherlands
- Fourme d'Ambert Blue – France
Extra cheese \$7.50 per serve

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 Holiday bookings.