



## Weekend Dinner Menu

*Choose an entree and main course or a main course and a dessert for \$94 per person.  
Any additional course (entree or dessert) is \$15 each.*

### **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.