



## Lunch Menu

### TO START

Freshly baked petits pain (3 pieces)   Chittering Valley extra virgin olive oil	\$8
Marinated mixed olives	\$9
Grilled chorizo	\$12
Spiced nuts	\$8

### ENTRÉES

C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream	\$15
King Ōra Salmon   lime crème fraîche   sour cream sorbet   stone fruits   blood orange gel   charred onions	\$19
Valley Spring lamb loin   peas & broad bean fricassée   mint   sweetbreads   grilled cucumber	\$21
Seared scallops   charred eggplant purée   grilled chorizo   eggplant caviar   smoked roe	\$22
Twice-baked goat cheese soufflé   compressed cucumber   pickled grape sorbet   walnut praline	\$19
Freshly shucked oysters served natural   soy & ginger   classic Kilpatrick   fennel & apple with rustic French salami	\$4.5ea
Southwest marron tail   wasabi béarnaise   barley & buckwheat   scallop tortellini   pickled cucumber   dill emulsion	\$39

### MAINS

Seared fish   apple & fennel purée   brandade   compressed apple   pickled daikon	\$42
Crispy chicken thigh   "Caesar potatoes"   confit chicken leg croquette   white wine sauce	\$35
Mushroom & potato "cannelloni"   Puy lentils   caramelised cauliflower   herb oil	\$39
Pitch Black Angus beef tenderloin   horseradish purée   braised brisket   shitake marmalade   potato gratin	\$45
C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream	\$35
Cone Bay barramundi   parsnip   Warrigal greens purée   pickled beet   puffed black rice   Pecorino sauce	\$42
Trio of Timber Hill pork   pumpkin textures   charred onions   charcutière sauce	\$39
Wagyu beef tenderloin   asparagus   horseradish hollandaise   yuzu emulsion   beef crisp	\$75

### SIDES

Baby cos   roasted seeds   cherry tomatoes   wasabi avocado   lemon dressing	\$12
Shoe-string fries   smoked paprika aioli	\$12
Broccolini & green beans   hazelnuts   herbs & vinaigrette	\$13

### DESSERTS

Deconstructed lemon meringue pie   raspberries   white chocolate ice cream	\$15
Milk chocolate & coconut mousse   pineapple sorbet   coconut crème	\$17
Pink Champagne jelly   summer berries   orange & mint sorbet   pistachio biscotti	\$16
Sorbet & ice cream selection   caramelised puff pastry	\$15
Cheese board – choose two   muscatels   celery sticks   quince paste   fig and walnut terrine   crisp bread	\$15
- Triple Cream Brie – Lobethal, South Australia	
- Comté – France	
- Fourme d'Ambert Blue – France	
- Vacherousse d'Argental – France	
<i>Extra cheese \$7.50 per serve</i>	

HEAD CHEF FRANTISEK ILIZI

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