



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

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	
King Ōra Salmon lime crème fraiche sour cream sorbet stone fruits blood orange gel	
Black Angus beef tartare capers & gherkins crispy potatoes wasabi avocado mustard mayo	
Seared scallops charred eggplant purée grilled chorizo eggplant caviar smoked roe	
Twice-baked goat cheese soufflé compressed cucumber pickled grape sorbet walnut praline	
Freshly shucked oysters served natural soy & ginger classic Kilpatrick fennel & apple salad with rustic French salami	
Valley Spring lamb loin peas & broad bean fricassée mint sweetbreads grilled cucumber	
Western Australian marron tail wasabi béarnaise black barley & buckwheat scallop tortellini pickled cucumber dill emulsion (additional \$18)	

MAINS

Seared fish apple & fennel purée brandade compressed apple pickled daikon	
Mushroom & potato "cannelloni" Puy lentils caramelised cauliflower herb oil	
Pitch Black Angus beef tenderloin horseradish purée braised brisket shitake marmalade potato gratin	
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream	
Kangaroo loin roasted beetroot buffalo ricotta gnocchi pickled golden beet leek ash saltbush	
Cone Bay barramundi parsnip Warrigal greens purée pickled beet puffed black rice Pecorino sauce	
Trio of Timber Hill pork pumpkin textures charred onions charcutière sauce	
Western Australian marron tail wasabi béarnaise black barley & buckwheat scallop tortellini pickled cucumber (additional \$29)	
Wagyu beef tenderloin asparagus horseradish hollandaise yuzu emulsion beef crisp (additional \$29 MB9+)	

SIDES (\$12.00 each)

Baby cos roasted seeds cherry tomatoes wasabi avocado lemon dressing	
Royal blue potatoes & butter mash pecorino	
Shoe-string fries smoked paprika aioli	
Broccolini & green beans hazelnuts herbs & vinaigrette	

DESSERTS

Deconstructed lemon meringue pie raspberries white chocolate ice cream	
Milk chocolate & coconut mousse pineapple sorbet coconut crème	
Sorbet & ice cream selection caramelised puff pastry	
Pink Champagne jelly summer berries orange & mint sorbet pistachio biscotti	
Cheese board - your choice of two cheeses muscatels celery sticks quince paste fig & walnut terrine crisp bread	
- 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.