



Welcome to Dinner at C

Choose an entrée and main course or a main course and dessert for \$94 per person.

Any additional course (entrée or dessert) is \$15 each.

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 fraîche 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
Pink Champagne jelly summer berries orange & mint sorbet pistachio biscotti
Hazelnut & Chocolate doughnuts Coffee cremeux croissant ice cream strawberry textures
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
Extra cheese \$7.50 per serve

HEAD CHEF FRANTISEK ILIZI

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