



Valentine's Day Dinner

TO START

Freshly baked petits pain | Chittering Valley extra virgin olive oil (vg)

AMUSE

Chef's Choice

ENTRÉES

Cured King salmon with pepper crust | cucumber | confit lemon | ginger beer | coriander

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)

Grilled tiger prawns | avocado mousse | baby cos | heirloom tomatoes | cocktail sauce

Freshly shucked oysters served natural | classic Kilpatrick | soy & ginger | Champagne mignonette sorbet

Chicken and chorizo terrine | coriander | jalapeño mayonnaise | sweetcorn salsa

Stuffed courgette flowers | caramelised cauliflower | Puy lentils (vg)

MAINS

Lamb loin & shoulder roulade | butternut pumpkin textures | za'atar spiced yoghurt

Crispy ratatouille & goats cheese roulade | tomato sugo | quinoa salad (vgo)

Black Angus beef fillet | sweet potato | braised oxtail tart | charred onions | Macadamia nuts

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)

Seared fish | tartare sauce | seafood chips | mussels & scallops

Timber Hill pork belly & loin | bacon jam | parsnip & apples | toasted brioche

SIDES (please choose one)

Baby cos & roquette salad | roasted seeds | tomatoes | radish | lemon dressing (vg)

Balsamic glazed beetroot | Persian feta | candied walnuts (vgo)

DESSERT

Milk chocolate & cherry mousse | white & dark chocolate elements | cherry & coconut textures (v)

Apple crumble crème brulee | apple sorbet | apple soup | apple crisps (v)

Raw lemon & vanilla cashew slice | mango purée | raspberry sorbet (vg)

Honey pannacotta | dark chocolate crème | almond ice-cream | Manuka honeycomb | almond biscotti (v)

Sorbet selection | caramelised puff pastry (vgo)

Cheese board – choose two | muscatels | celery sticks | quince paste | fig & walnut terrine | crisp bread (v)

- Triple Cream Brie – Lobethal, South Australia

- Comté – France

- Fourme d'Ambert Blue – France

- Vacherousse d'Argental – France

Extra cheese \$7.50 per serve

(V): Vegetarian | (VGO): Vegan Option | (VG): Vegan

HEAD CHEF FRANTISEK ILIZI & HEAD CHEF MATTHEW LADKIN

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