



*Melbourne Cup at C*  
*Three course lunch with a glass of Bollinger*

**TO START**

Selection of breads & crisps | dipping sauce | marinated olives

**ENTRÉES**

Kangaroo croquette | beetroot salad | whipped Persian feta | Macadamia nuts

Blue swimmer crab & smoked salmon | cucumber | avocado sorbet | sea herbs

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

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

Duck parfait | toasted brioche | confit duck leg | parsnip | sour cherries

**MAINS**

Free range chicken breast & leg | Kipfler potatoes | leek fondants | pea purée | truffle emulsion

Pitch Black Angus beef tenderloin | spinach & pear spätzle | roasted parsnip | oyster mushrooms

Cone Bay barramundi | apple & fennel salad | potato & scallop rosti | mustard beurre blanc

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

Timber Hill pork belly | bacon jam | celeriac & apples | toasted brioche

**SIDES (additional \$14)**

Triple cooked hand cut chips | truffle aioli | rosemary salt (v)

Asparagus & green beans | hazelnuts | herbs & vinaigrette (v)

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

**DESSERTS**

Dark chocolate & peanut butter delice | popcorn ice cream | crisp milk skin | salted caramel

Apple crumble crème brulee | apple sorbet | apple soup | apple crisps

Honey pannacotta | milk chocolate crème | almond textures | almond ice cream

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