



Two course lunch for \$75 per person

T O S T A R T

Freshly baked bread rolls | Chittering Valley extra virgin olive oil (v)

E N T R É E S

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

Classic beef tartare | watercress | puffed quinoa | capers & gherkins
roasted garlic crème fraiche | lotus crisp

'C prawn cocktail' | cucumber textures | cocktail sauce | avocado ice cream | sourdough crumb

Freshly shucked oysters served natural | pomegranate mignonette | Kilpatrick | soy & chilli yuzu

Prosciutto wrapped turkey terrine | pistachio | cranberry relish | Brussel sprouts shells | ginger bread

M A I N S

Turkey ballontine | sage & pork stuffing | parsnip & five spice | sour cherries | Brussel sprouts

Cone Bay barramundi | avocado & tomato | potato rosti | mustard beurre blanc | baby squid

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

Pitch Black Angus fillet | creamy royal blue potato gratin | parmesan crumbs
watercress salad | truffle butter | jus

Crispy Timber Hill pork belly | apple & sage | pumpkin purée | pepitas pesto
pumpkin bread & powder

S I D E S (Choose two for the table)

Shaved Brussel sprouts | pancetta | pearl onions

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

Pumpkin & beetroot | pesto mayo | roasted pistachio | honey balsamic vinaigrette (v)

D E S S E R T S

Dark chocolate & peanut butter delice | popcorn ice cream | salted caramel textures | crisp milk (v)

Honey pannacotta | milk chocolate crème | almond ice cream | biscotti (v)

Traditional Christmas pudding | brandy anglaise | whiskey ice cream
cherry textures | toasted hazelnuts (v)

Sorbet selection | caramelised puff pastry (v)

(v): Vegetarian | Full Vegan menu available on request
HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements. Small surcharge applies to all credit transactions.