



## *Three course lunch for \$85 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.