



Merry Christmas!

Three courses with a welcome drink for \$145 per person

TO START

Freshly baked bread rolls (3 pieces) Chittering Valley extra virgin olive oil (v)	\$9
Marinated mixed olives (v)	\$9
Grilled chorizo	\$14
Pickled octopus & cucumber	\$14
Wagyu & Angus beef cigars truffle aioli	\$14

ENTRÉES

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

MAINS

Turkey ballontine sage & pork stuffing parsnip & five spice sour cherries Brussel sprouts
King Ora salmon hazelnut heirloom beetroot goat cheese asparagus potato brandade
Cone Bay barramundi avocado & tomato potato rosti mustard beurre blanc baby squid
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)
Wagyu beef fillet royal blue potato gratin parmesan crumbs watercress salad truffle butter jus
Crispy pork belly apple & sage pumpkin purée pepitas pesto pumpkin bread & powder

SIDES

Shaved Brussel sprouts pancetta pearl onions	\$13
Roquette salad walnuts pear blue cheese orange dressing (v)	\$13
Triple cooked hand cut chips truffle aioli rosemary salt (v)	\$14
Asparagus & green beans hazelnuts herbs (v)	\$13
Pumpkin & beetroot pesto mayo roasted pistachio honey balsamic vinaigrette (v)	\$14
Creamy royal blue potato gratin parmesan crumbs (v)	\$15

DESSERTS

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.
Subject to change.