



# New Year's Eve Dinner

## TO START

Freshly baked bread roll | Chef's choice of canapes

## 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

Geraldton kingfish ceviche | cucumber textures | avocado ice cream | sourdough crumb | scampi caviar

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

Twice cooked parmesan & spinach soufflé | tomato fondue | black olive powder | parmesan ice cream (v)

Western Australian crayfish tail | braised fennel | orange & fennel salad

## MAINS

Seared duck breast | roasted parsnip | sour cherries | parsnip & five spice purée | Brussel sprouts

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

King Ora salmon | hazelnut & lemon crust | heirloom beetroot | goat cheese | asparagus | potato brandade

Wagyu beef sirloin | potato fondants | beef tortellini | Jerusalem artichokes | watercress | thyme jus

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

## SIDES

Roquette salad | walnuts | pear | blue cheese | orange dressing (v)

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

## 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)

## SHARED CHEESEBOARD

A selection of cheeses | muscatels | celery sticks | quince paste | fig & walnut terrine | crisp bread (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.