



Australia Day Dinner

TO START

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

AMUSE

Prosciutto wrapped confit duck terrine | sultana & orange relish | duck parfait cigar | green leaves

ENTRÉES

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)
Geraldton kingfish ceviche | cucumber textures | avocado ice cream | yuzu & soy dressing | avruga caviar | sesame seeds
"C" beef tartare | watercress | puffed quinoa | capers & gherkins | roasted garlic crème fraiche | lotus crisp
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 marron tail | stringless beans & zucchini | meen-moilee sauce | coriander oil

MAINS

Seared duck breast | roasted carrot | sesame & miso | pickled heritage carrot | fennel pollen
Cone Bay barramundi | avocado & tomato | potato rosti | miso-mustard butter sauce | baby squid
Reef & Beef | Black Angus beef fillet | ½ Western Australian crayfish tail | oyster mushrooms | cauliflower & kale leaves
C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)
King Ora salmon | hazelnut & lemon crust | heirloom beetroot | goat cheese | asparagus | potato brandade
Crispy Timber Hill pork belly | apple & sage | pumpkin purée | pepitas pesto | pumpkin bread & powder
Spring Valley lamb loin | Jerusalem artichokes | hazelnuts | mint & capers | parsley oil | lamb croquette

SIDES

Triple cooked hand cut chips | truffle aioli | rosemary salt (v)
Asparagus & green beans | hazelnuts | herbs (v)

DESSERTS

Granny Smith apple mousse | chocolate sphere | caramelized apple compote | vanilla ice cream (v)
Tropical verrine | pineapple | coconut tapioca | mango jelly | coconut & mango ice cream (v)
Ruby milk chocolate crèmeux | cherry purée | mini Pavlova | cherry sorbet (v)
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
- Vacherousse d'Argental – France

(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.