



Three course dinner for \$110 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

Kingfish ceviche | cucumber textures | avocado ice cream | yuzu & soy dressing
avruga caviar | sesame seeds

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

M A I N S

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

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

Pitch Black Angus fillet | 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)

Asparagus & green beans | hazelnuts | herbs (v)

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

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)

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.