



Valentine's Day Dinner

TO START

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

AMUSE

Twice cooked parmesan & spinach soufflé | tomato fondue | black olive powder | parmesan crumbs

ENTRÉES

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

Geraldton kingfish ceviche | cucumber | 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

MAINS

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

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

Seared duck breast | roasted carrot | sesame & miso | pickled heritage carrot | fennel pollen

SIDES (choose one for the table)

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

Broccolini & green beans | hazelnuts | herbs (v)

SHARED DESSERT

Chocolate sphere | cherry purée | white chocolate & cherry sorbet (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.

MENU SUBJECT TO CHANGE