



## *Three courses for \$85 per person*

### **TO START**

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

### **ENTRÉES**

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

Korean style beef tartare | compressed pear | gochujang aioli | pickled daikon | crispy rice puff | spring onion oil

Seared scallop | sweet corn salsa & purée | chorizo crumb | beach herbs | pipis in xo sauce

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

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

### **MAINS**

Free range chicken breast | garlic & thyme | roasted & purée carrot | sesame & miso | pickled heritage carrot

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

Cone Bay barramundi | pine nut polenta | peperonata | pickled mussels | smoked eggplant purée

Crispy Timber Hill pork belly | star anise & fennel | caramelized cauliflower | kale chips

Spring Valley lamb loin | potato fondants | mushroom purée | lamb shoulder croquette | capers | watercress

### **SIDES**

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

Winter vegetables with herb butter (v)

Chopped cauliflower & broccoli salad | feta | toasted grains & nuts | lemon dressing (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)

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.