



Three course dinner for \$110 per person

TO START

Freshly baked bread roll | 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

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

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

Chocolate mousse | orange marmalade | salted caramel | chocolate ice cream | orange sponge (v)

Vanilla cheesecake | pumpkin & cinnamon ice cream | coffee puree | quandongs | lemon meringue (v)

Strawberry & white chocolate ice cream | rhubarb compote | pistachio | strawberry marshmallows (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.