



Two courses for \$75 per person

T O S T A R T

Freshly baked bread roll | 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)

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

M A I N S

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

Braised pork roulade | Savoy cabbage | cauliflower & broccoli | puffed potatoes

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

S I D E S

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)

D E S S E R T S

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.