



Three courses for \$85 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)

Beetroot-cured King salmon | tomato & cucumber salsa | salmon foam | avocado sorbet | beetroot powder

Juniper berry-crusting kangaroo carpaccio | native plum relish | onion caramel | macadamia dukkah | saltbush

Confit duck & foie gras terrine | balsamic macerated strawberries | poached rhubarb | roasted pistachio

Freshly-shucked oysters served natural | Kilpatrick | soy & chilli yuzu | baked with seaweed butter & bonito

MAINS

Free-range chicken breast | sweet corn purée | puffed buckwheat | roasted corn | thyme jus

Seared market fish | ricotta croquettes | zucchini & fennel salad | mustard leaves | beurre blanc

Cone Bay barramundi | confit potatoes & leeks | grilled prawns | lemon & garlic puree | buttermilk veloute

Herb-crusting Spring Valley lamb loin | peperonata | braised shoulder | hummus purée | rosemary jus

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

Kerrigan Valley beef tenderloin | sautéed mushrooms | creamy potato gratin | red wine jus

SIDES

Triple-cooked hand-cut chips | smoked paprika aioli | rosemary salt (v)

Spring vegetables | herb butter (v)

Roasted red beetroot & broccolini salad | toasted hazelnuts | feta | Balsamic dressing (v)

DESSERTS

Chocolate cigar | milk chocolate parfait | coffee macaron | chocolate ice cream (v)

Raspberry mascarpone mousse | vanilla sweet pastry | raspberry sponge & tuile | raspberry sorbet (v)

Dark chocolate cremeux | banana noisette | salted caramel sponge | banana ice cream (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.