



Three course lunch 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)

Confit king salmon | watermelon | feta | coriander | salmon caviar | yuzu sorbet

Freshly-shucked oysters served natural or | Kilpatrick | soy & chilli yuzu | horseradish sorbet & saffron crumble

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

MAINS

Pan-seared chicken breast | pea puree & sugar snaps | buckwheat & feta salad | red wine jus

Roast pumpkin & "feta cheese" cannelloni | braised lentils | pine nuts | sage & kale chips (vg, n)

Seared market fish | mozzarella-stuffed courgette flower | pipis | zucchini | tomato consomme with anchovies

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

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

SIDES

Triple-cooked hand-cut chips | garlic & chive aioli | rosemary salt (v)

Baby carrots & green beans | herb butter (v)

Baby cos lettuce | prosciutto | croutons | parmesan | Caesar dressing

DESSERTS

Blueberry parfait | almond financier | blueberry compote & gel | blueberry sorbet (v)

Dark chocolate mousse | sour cherry & tonka bean | roasted peanut ice cream | marshmallow (v, n)

Mango crème brûlée | passionfruit | mango & mint gel | passionfruit sorbet (v)

Chocolate & strawberry sphere | pistachio sponge | strawberry compote & sorbet (v, n)

Sorbet selection | caramelised puff pastry (v, n)

(V): Vegetarian | (n): Contains nuts | 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.