



Three course dinner for \$110 per person

TO START

Freshly baked bread roll | Chittering Valley extra virgin olive oil | whipped butter (v)

ENTRÉES

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

Terrine of ham hock | smoked duck breast & goose parfait | Manjimup truffles | rhubarb chutney | shallot rings

Lightly smoked salmon fish cake | creamed leek | capers & lime dressing | watercress leaves

Pan-roasted quail | sautéed king oyster mushrooms | fried quail egg | Jerusalem artichoke puree | truffle jus (df, gf)

Baldivis farmed rabbit | roast pistachio nut tortellini | carrot puree
grain mustard & pecorino sauce | pistachio nut foam (n)

MAINS

Confit duck leg boned & pressed | dauphinois potatoes | fennel caramel | red radicchio leaves | beurre blanc (gf)

Local Rankin cod | charred cos lettuce | yuzu dressing | creamy almond nut sauce
native purslane | slivered almond nuts (gf, n)

Herb-crusting lamb rack & braised lamb shoulder | Le Puy lentils | celery & carrots | mustard | truffle jus (df, gf)

Chargrilled Kerrigan valley Angus beef fillet | seasonal greens | braised beef stuffed onion | wasabi & soy jus (df, gf)

Free-range chicken thigh ballotine | curried spinach | spring onion
sweet potato gnocchi | almond nut satay sauce (df, n)

Seared fish with prawns | fennel lemon fagottini | warm tomato & samphire concassé | buttery shellfish bisque

SIDES

Baby cos & radicchio leaves salad | sliced apple | goat curd | roasted almond nuts | chardonnay vinaigrette (gf, n, v)

Soft-blanching green beans | confit garlic vinaigrette | crisp shallots | dukkah made with nuts (df, gf, n, v)

DESSERTS

Warm 64% chocolate fondant | milk chocolate melting heart | caramelized white chocolate ice cream (v)

Raw lemon & vanilla "cheesecake" | cashew nuts | mango puree | coconut sable raspberry sorbet (df, gf, n, v)

Yoghurt parfait with toasted coconut | passionfruit gel | vanilla pannacotta & passionfruit sorbet (n)

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

Sorbet selection | pistachio nut crumb | caramelised puff pastry (n, v)

*df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian
Ask your waiter to view our full vegan/vegetarian menu.*

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.