



C Restaurant

IN THE SKY

Functions in the Sky

FUNCTION LUNCH MENU

2 Course
\$75 per person

3 Course
\$85 per person

SAMPLE MENU

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

Braised pork belly | aromatic braised red cabbage | pumpkin & ginger purée | croquette | crispy pepitas (df)

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

Herb-crust 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-blanch 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)



** Menus are subject to change without notice*

FUNCTION DINNER MENU

3 Course
\$110 per person

SAMPLE MENU

All menus include bread to start and shared sides.

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

Braised pork belly | aromatic braised red cabbage
pumpkin & ginger purée | croquette | crispy pepitas (df)

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

Herb-crusted 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

DESSERTS

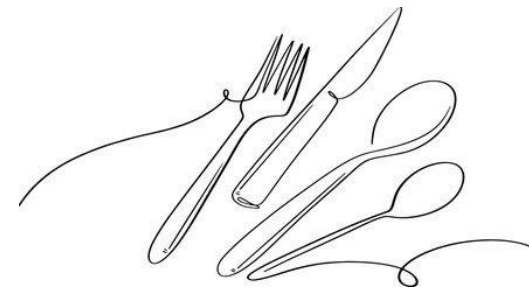
Warm 64% chocolate fondant | milk chocolate melting heart
caramelized white chocolate ice cream (v)

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)



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BEVERAGES

Menus require a minimum of 8 attendees.

Option One BEVERAGE PACKAGE

Price per Guest

2 hours - \$ 29 pp

3 hours - \$ 39 pp

4 hours - \$ 49 pp

Package Includes

De Bortoli, NV, Prosecco, King Valley, VIC

Yalumba, 2017, 'The Y Series', Sauvignon Blanc,
Eden Valley, SA

Yalumba, 2017, 'The Y Series', Shiraz, Eden Valley, SA

Corona Extra, 355ml, Mexico

Peroni Leggera, 330ml, Italy

Feral Hop Hog Pale Ale 330ml, Swan Valley, WA

Custard & Co Original Apple Cider, 330ml, WA

James Boag's Premium Light, 375ml, Launceston, TAS

Soft drinks and Juices



Option Two BEVERAGE PACKAGE

Price per Guest

2 hours - \$ 39 pp

3 hours - \$ 49 pp

4 hours - \$ 59 pp

Package Includes

Leeuwin Estate, 2016, Brut, Margaret River, WA

Leeuwin Estate, 2019, 'Rose', Margaret River, WA

Leeuwin Estate, 2018, 'Siblings', Sauvignon Blanc,
Margaret River, WA

Leeuwin Estate, 2017, 'Siblings', Shiraz,
Margaret River, WA

Corona Extra, 355ml, Mexico

Peroni Leggera, 330ml, Italy

Feral Hop Hog Pale Ale 330ml, Swan Valley, WA

Custard & Co Original Apple Cider, 330ml, WA

James Boag's Premium Light, 375ml, Launceston, TAS

Soft drinks and Juices

Option Three BEVERAGE PACKAGE

Price per Guest

2 hours - \$ 49 pp

3 hours - \$ 59 pp

4 hours - \$ 69 pp

Package Includes

Voyager, 2019, Project Sparkling, Margaret River, WA

Voyager, 2019, Sauvignon Blanc Semillon,
Margaret River, WA

Voyager, 2018, 'Girt by Sea', Chardonnay,
Margaret River, WA

Voyager, 2017, Shiraz Margaret River, WA

Corona Extra, 355ml, Mexico

Peroni Leggera, 330ml, Italy

Feral Hop Hog Pale Ale 330ml, Swan Valley, WA

Custard & Co Original Apple Cider, 330ml, WA

James Boag's Premium Light, 375ml, Launceston, TAS

Soft drinks and Juices



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CANAPES

Menus are offered based on a minimum of 15 attendees and a minimum of 5 canapes per person.

COLD

\$5 each

King Salmon tartare with tapioca chips and cucumber & herb mayo
Coffin Bay oysters natural & soy and ginger or granita (gf)
Tomato and basil bruschetta tart with whipped ricotta (gf + v)
Brik pastry filled with sautéed zucchini and feta cheese
Smoked salmon & cream cheese slider with rocket salad
Succulent prawn cocktail with crunchy iceberg lettuce and mary rose dressing
Asian pork belly salad with hoisin dressing
Rice paper rolls with satay peanut sauce (vg)

HOT

\$5 each

Wagyu & Angus beef cigar
Coffin Bay oysters served Kilpatrick
Tempura prawns with tartare sauce
Parmesan and truffle arancini ball (v)
Wagyu & Angus slider with tomato relish & Swiss cheese
Crumbed Snapper goujons with tartare sauce
Wagyu & Angus beef house made pies
Zucchini & haloumi slider with rocket salad (v)
C Restaurant homemade gnocchi
House made vegetarian spring rolls (vg)

SUBSTANTIAL

\$10 each

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SWEET

\$5 each

Passion fruit macaron
Chocolate & salted caramel tart
Raspberry coconut slice
Raw lemon & vanilla "cheesecake" with cashew nuts



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