



# *Two Course Dinner \$96 pp* *additional course \$17*

## **TO START**

Selection of breads   basil, parmesan & tomato butter (v)	\$9
Sliced sourdough   smoked butter (v)	\$9
Marinated Australian olives in herbs (df, gf, n, v)	\$9
Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df)	\$14
King Salmon tartare & yuzu and soy   tapioca chips (df, gf)	\$12

## **ENTRÉES**

C’s famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)	
Cured king salmon   yuzu crème fraiche   shaved fennel   roasted mustard seeds   fennel sorbet   bread crisps	
Freshly shucked oysters served natural or   raspberry & pomegranate granita   Kilpatrick   soy & chilli yuzu	
Local quail breast & leg   sweet corn salsa   pickled baby beet   puffed quinoa   radicchio	
Lightly smoked salmon fish cake   creamed leek   capers & lime dressing   watercress leaves	
Venison carpaccio   parmesan   braised rabbit croquettes   enoki mushrooms   wild leaves	
Half crayfish tail   vegetable brunoise   seared scallops   avocado   coriander   bisque sauce <b>(Add \$22)</b>	

## **MAINS**

Chargrilled Kerrigan valley Angus beef fillet   seasonal greens   braised beef   parsnip puree   red wine jus	
Seared market fish   peas & confit fennel   baby prawns   green olives   yuzu & grapes   bisque	
Herb-crusting lamb backstrap   braised lamb shoulder croquette   zucchini & peas   soy pickled shimeji	
Seared duck breast   confit sweet potatoes   grilled stone fruit   Szechuan pepper   duck leg croquette   plum jus	
Grilled Barramundi   sweet corn salsa   corn puree   chorizo crumb   crispy baby corn   buttermilk veloute	
Whole crayfish tail & wagyu beef croquette   braised fennel   pineapple salsa   saffron beurre blanc <b>(Add \$39)</b>	

## **SIDES**

Baby cos & radicchio salad   orange   fennel   Kalamata olives   orange vinaigrette (gf, n, v)	\$14
Duck fat potatoes   smoked paprika aioli   rosemary salt (gf, df)	\$14
Carrots, green beans & yellow squash   herb butter (v)	\$14

## **DESSERTS**

Coconut mousse   passionfruit & mango coulis   pineapple   almond sponge   coconut sorbet (v, n)	
Crème caramel   milk chocolate mousse   almond crisp   raspberry   white chocolate & vanilla ice cream (n)	
Raspberry Pavlova   blueberry and strawberry compote   vanilla bean Chantilly   yuzu & basil sorbet (v)	
Chocolate & banana delice   caramelized banana puree   peanut butter ice-cream (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.