



Three Course Lunch \$85 pp

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)

Seared scallops | cauliflower florets | pipis | blood orange | xo reduction

Venison carpaccio | parmesan | braised rabbit croquettes | enoki mushrooms | wild leaves

Fremantle octopus | charred capsicum | potato fondant | shallot puree | capers

Freshly shucked oysters served natural or | tempura & chilli mayo | Kilpatrick | soy & chilli yuzu

MAINS

Chargrilled beef tenderloin | Jerusalem artichokes | cavolo nero | braised beef | buckwheat | Bordelaise sauce

Seared market fish | pepperonata | seared scallops | chimichurri | zucchini | yellow capsicum veloute

Pan seared chicken breast | butternut pumpkin fondant & puree | chicken thigh cigar | pepita pesto | chicken jus

Cone Barramundi | baby fennel | leek gratin | fish bonbon | chorizo crumb | balsamic & yuzu gel | lemon bisque

Seared duck breast | braised red cabbage | five spice | duck sausage | beetroot | blackberry jus

SIDES

Duck fat potatoes | rosemary & garlic aioli (gf, df)

Roasted winter root vegetables glazed with truffle honey (v)

Pear & rocket salad | maple walnuts | shaved parmesan (v, n)

DESSERTS

Coconut mousse | passionfruit & mango coulis | pineapple | almond sponge | coconut sorbet (v, n)

Honey cake & white chocolate mousse | popping candy | yoghurt sorbet | honey tuille (v)

Vanilla cheesecake | strawberry compote | beurre noisette | raspberry & mascarpone ice cream (v)

Warm 64% chocolate fondant | salted caramel melting heart | blood orange | salted caramel ice-cream (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.