



# Three Course Dinner \$110 per person

## TO START

Selection of breads | smoked butter (v)

## ENTRÉES

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

Seared scallops | carrot textures | ginger | pesto | pancetta crisp | soy & butter sauce (gf)

Black Angus beef tartare | asparagus | rocket pesto | cured egg | lemon & caper | parmesan (n, gf)

King salmon tataki | sesame | edamame | plum wine sorbet (gf)

Mozzarella & tomato Mille-feuille | black garlic | eggplant | olives | sauce vierge (v)

Freshly shucked oysters served natural or strawberry & balsamic granita | Kilpatrick | soy & chilli yuzu (df, gf)

## MAINS

Chargrilled fillet of beef | bone marrow potato | celeriac & horseradish puree | asparagus gremolata | madeira jus (gf)

Seared market fish | sweet & sour eggplant | yellow tomato emulsion | salt & pepper squid | olive-basil tapenade (df, gf)

Panko crumbed rack of lamb | peas falafel | spiced lamb sausage | pea puree | grapefruit | lamb jus

Cone Bay Barramundi | zucchini & peas fricassee | courgette flower | prawns | pancetta | white wine sauce (gf)

Seared duck breast | miso glaze | buckwheat & spring onion | charred leek | dashi buckwheat milk (df, gf)

Whole crayfish tail | shaved kohlrabi | fennel puree | dill mayo | soy beurre blanc (gf) **(Add \$39)**

## SIDES

Baby carrots | smoked yoghurt | spring onion | rocket pesto (v, gf, n)

Battered sweet potato chips | fermented chilli aioli | paprika & garlic salt (v, gf, df)

Yellow & green beans | mustard dressing | pancetta (gf, df)

Cucumber & radish | frisee salad | asparagus | red witlef | grapefruit (v, df, gf)

## DESSERTS

Milk chocolate crème brûlée | banana compote | vanilla ice cream | banana bread

Apricot panna cotta | nougat glacé | apricot sorbet | pistachio meringue (n, gf)

Caramel & orange mousse | orange Chantilly | Mandarin jelly | blood orange sorbet (gf)

Pistachio cream puff | raspberry gel & sponge | pistachio ice cream | Geraldton wax marshmallow (n)

Sorbet selection | caramelised puff pastry (v)

Local cheese plate | two cheeses | crackers | honey comb | quince paste | roasted almond nuts (n, v)

- Berry's Creek Riverine Blue - Gipps land Victoria – Buffalo's milk, blue cheese
  - Sunny West Cheddar - Denmark, Western Australia – Cow's milk, creamy, mild cheddar
  - Hall Family Suzette Fromage - Margaret River, WA – Cow's milk, soft, washed rind cheese
  - Petite Fromage – Nannup, Western Australia – Cow's milk, miniature white mould cheese
  - Double Cream Brie – Denmark, Western Australia
- Extra cheese \$8 per serve**

(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.