



Melbourne Cup

TO START

House-Made Focaccia with sun-dried tomato butter

ENTREE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Cured King Ora Salmon, cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream (gf)

Seared Scallops, confit celeriac, apple cider vinegar gel, walnut, celeriac veloute, crispy apple (gf, n)

Kangaroo Tartare, saltbush, warrigal pesto, english mustard mayonnaise, beetroot tartlet, bread crisps (df)

MAIN COURSE

Char-Grilled Fillet of Beef, asparagus, white onion purée, chimichurri, cavalo nero, red wine jus (gf)

Crispy Skin Barramundi, brussels sprout, swordfish bacon, prawn sausage, potato crisps, mustard sauce (gf)

Lamb Backstrap, peperonata, lemon & parsley labneh, charred onion, yellow romesco sauce (n)

Pan Fried Duck Breast, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, horse radish (gf, n)

Seared Market Fish, crispy couscous, green harissa, ratatouille, grilled squid, pickled cherry tomato (df)

SIDE (one side between two people)

Baby Cos Lettuce and Fresh Herb Salad, avocado purée, almond, yuzu citronette (gf, vg, n)

Sautéed Green Beans and Broccolini, garlic butter, seeded mustard dressing, crispy shallot (v)

Shoestring Fries, roasted garlic aioli (v)

DESSERT

Strawberry Swiss Roll, custard chantilly, strawberry textures, yuzu curd, lemongrass ice cream

Dark Chocolate Mousse, date pudding, passionfruit caramel, crunchy dates, passionfruit sorbet (vg, gf)

Pineapple Tart, tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream (vg, gf)

Triple Chocolate Delice, pistachio sponge & macaron, sesame tuile, chocolate crumb, pistachio ice cream (n)