



“Fish and seafood form a part of the daily diet for a great many people.”

Both in the kitchen and on the floor, the “C” restaurant team strives to give you a professional yet relaxed dining experience,

The cornerstone of our menu is based around a philosophy of using produce from reputable suppliers, working closely to develop and maintain relationships with local producers, farmers and fishermen to buy food which is fresh, high quality and low in food miles.

Quality ingredients are thoughtfully sourced and considered for their locality, value and importantly, sustainability. Recipes and techniques are created to enhance natural flavors without overpowering or processing, maintaining the natural goodness in every bite.

We adhere to a daily ritual of controls and systems to ensure the foods integrity, especially of our seafood.

“I feel we have an obligation to set the standards in our community. Because our undertaking is to highlight the pleasure of eating & to also enjoy the value of the good health of our oceans and waterways,”

*Executive Chef- Jamie Hartcher*

*Chef De Cuisine- Matthew Kane*



## **Embark**

Enjoy a 'nibble' on us

## **Explore**

**8**

'Authentic' Sourdough, roasted olives, 'flavoured' XVOO

## **Enlighten**

**18**

Sugar cured ocean trout w/ citrus, coriander & pickled ginger salad

White rabbit tortellini, tea smoked raisins, toasted pinenuts

Natural oysters, shallot & red wine vinegar

Sautéed chicken livers, green asparagus, shallot & onion jam

'mille feuille'

Housemade 'piadini' w/ hand cut Italian salamis, aubergine, salted ricotta



## Experience

32

Roasted cod fillet, kipfler potatoes, baby leeks, cider beurre blanc

Charred beef fillet, white bean puree, mushrooms, lardons

Parmesan crusted pork cutlet, tomato & capsicum relish, buttered chats

Chicken tagine, pumpkin chutney, lemon pickle, date cous cous

Poached shellfish, asian vegetables, sesame dumpling, 'aromatic' broth

Potato gnocchi, roasted almonds, confit garlic, sage 'brown' butter

## Extras

8

Sweet peas, carrot & pancetta

Rocket, parmesan & pear

Shoestring fries

*Please ask waitstaff for further vegetarian menu offerings*

**"taste is everything"**



## **Enjoy**

**15**

Sweet spiced apple cake, rhubarb compote, vanilla ice cream

Warm belgian chocolate tart, roasted banana, rum & raisin ice cream

Lemongrass panacotta, star anise caramel, ginger wafer

Cheese, 'fruit & nut' bread, quince paste

'Fondue', donuts, fruit

## **Espresso**

**4**

Segafredo extra strong blend

Flat white, cappuccino, short black, long black, macchiato, leaf tea,

Selection of liquor coffee



## 'C' Kids Menu

*Here at 'C' we believe your children deserve the freshest & tastiest cuisine, just like you! We strive to offer them great food, with only the finest ingredients!*

### Main Course

10

- Yummy lemon fish cakes w/ baby veggies
- Crunchy crumbed fish fingers, french fries
- "Little" potato gems w/ napolitana sauce, bacon & mushrooms
- Spaghetti done your way, choose from napolitana sauce, bolognaise, creamy bacon & mushroom
- Homemade chicken nuggets, fries

### Dessert

8

- Mini meringues, berries & fairy floss
- Banana split w/ chocolate sauce & almonds
- Warm chocolate brownie & cream cheese
- Yummy strawberry salad w/ shortbread & fresh cream



## Vegetarian

18/32

### *Entree or main*

Potato gnocchi, roasted almonds, confit garlic, sage butter

Spiced vegetable 'gumbo', smoked paprika, steamed rice

Green asparagus, shaved parmesan & herb mille feuille

Antipasto plate w/ chargrilled vegetables, ricotta & flatbread

Goats cheese tortellini, raisins, pinenuts & herbs