



Contemporary Seafood

Sundays are a time for relaxing, recovery and spending time with friends and family. At C we have taken out all the hard work associated with Sundays. Every Sunday lunch and dinner we will be serving the "Ultimate Sunday Feast" it is a great excuse to get out and about with friends and family, our banquet menu has something for everyone, bookings are essential and a minimum of 10 people and 36 hours notice is required. \$65 per person

Oysters | Freshly shucked, natural with nam jim dressing & champagne vinaigrette

Prawn Bucket | Whole chilled prawns, peel yourself, house condiments

Sweet Corn Fritters | Sweet corn kernels, shallots, green chilli masala, apricot chutney

Roquette Salad | Pear walnut, sherry vinegar reduction, shallots, gorgonzola picante

Deep Fried Chicken | C Seasoned fried chicken pieces, black garlic aioli, suicide sauce

Beef Cheek | Slow roasted beef cheek, red wine jus, gremolata, Paris mash

Whole Succulent Lamb Shoulder | Slow roasted shoulder, roasted seasonal vegetables, red wine jus

Roasted Salmon | Whole roasted side of Tasmanian Salmon, roasted seasonal vegetables

*** 10% Sunday surcharge, 15% Public Holiday surcharge, all prices are GST inclusive, all Master card/VISA transactions will incur a 1% surcharge, all American Express transactions will incur a 3% surcharge. One bill per table * Please notify our staff of any allergies or intolerances *BYO bottled wine only \$15 per bottle**

(GF) denotes dishes are gluten free

(V) denotes dishes are vegetarian