



Lunch

TO START

Freshly baked bread rolls (3 pieces) Chittering Valley extra virgin olive oil (v)	\$9
Marinated mixed olives (v)	\$9
Grilled chorizo	\$14
Pickled octopus & cucumber	\$14
Wagyu & Angus beef cigars truffle aioli	\$14

ENTRÉES

C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$21
Classic beef tartare watercress puffed quinoa capers & gherkins roasted garlic crème fraiche lotus crisp	\$23
Kingfish ceviche cucumber textures avocado ice cream yuzu & soy dressing avruga caviar sesame seeds	\$21
Freshly shucked oysters served natural pomegranate mignonette Kilpatrick soy & chilli yuzu	Dozen \$48 Half dozen \$26
Prosciutto wrapped confit duck terrine sultana & orange relish duck parfait cigar green leaves	\$21
Twice cooked parmesan & spinach soufflé tomato fondue black olive powder parmesan ice cream (v)	\$22
Western Australian marron tail stringless beans & zucchini meen-moilee sauce coriander oil	\$48

MAINS

Free range chicken breast & leg Kipfler potatoes leek fondants peas purée truffle emulsion	\$35
Cone Bay barramundi avocado & tomato potato rosti miso-mustard butter sauce baby squid	\$42
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$35
King Ora salmon hazelnut & lemon crust heirloom beetroot goat cheese asparagus potato brandade	\$44
Crispy Timber Hill pork belly apple & sage pumpkin purée pepitas pesto pumpkin bread & powder	\$39
Spring Valley lamb Jerusalem artichokes hazelnuts mint & capers parsley oil	\$46

or

FROM THE CHAR-GRILL

All items from grill menu are served with your choice of sauce, watercress salad and truffle butter

Pitch Black Angus tenderloin – 220g	\$45
Pitch Black Angus sirloin – 300g	\$48
Dardanup Black Angus ribeye – 350g	\$45
Wagyu beef sirloin – 220g	\$68
Western Australian crayfish tail – 300g	\$72

SAUCES: béarnaise, red wine jus, morel or mustard beurre blanc

SIDES

Roquette salad walnuts pear blue cheese orange dressing (v)	\$13
Triple cooked hand cut chips truffle aioli rosemary salt (v)	\$14
Asparagus & green beans hazelnuts herbs (v)	\$13
Pumpkin & beetroot pesto mayo roasted pistachio honey balsamic vinaigrette (v)	\$14
Creamy royal blue potato gratin parmesan crumbs (v)	\$15

DESSERTS

Granny Smith apple mousse chocolate sphere caramelized apple compote vanilla ice cream (v)	\$19
Tropical verrine pineapple coconut tapioca mango jelly coconut & mango ice cream (v)	\$18
Ruby milk chocolate crèmeux cherry purée mini Pavlova cherry sorbet (v)	\$18
Sorbet selection caramelised puff pastry (v)	\$16
Cheese board – choose two muscatels celery sticks quince paste fig & walnut terrine crisp bread (v)	\$17
- Triple Cream Brie – Lobethal, South Australia	
- Comté – France	
- Fourme d'Ambert Blue – France	
- Vacherousse d'Argental – France	
<i>Extra cheese \$7.50 per serve</i>	

(V): Vegetarian | 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.