



*Choose an entrée and main course or a main course and dessert for \$96 per person.  
Any additional course (entrée or dessert) is \$17 each.*

#### 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)  
Classic beef tartare | watercress | puffed quinoa | capers & gherkins | garlic crème fraiche | lotus crisp  
Kingfish ceviche | cucumber textures | avocado ice cream | yuzu & soy | avruga caviar  
Freshly shucked oysters served natural | pomegranate mignonette | Kilpatrick | soy & chilli yuzu  
Prosciutto wrapped confit duck terrine | sultana & orange relish | duck parfait cigar | green leaves  
Twice cooked parmesan & spinach soufflé | tomato fondue | black olives | parmesan ice cream (v)  
Western Australian marron tail | beans & zucchini | meen-moilee sauce | coriander **(additional \$15)**

#### MAINS

Seared duck breast | roasted carrot | sesame & miso | pickled heritage carrot | fennel pollen  
Cone Bay barramundi | avocado & tomato | potato rosti | miso-mustard butter sauce | baby squid  
C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)  
King Ora salmon | hazelnut crust | heirloom beetroot | goat cheese | asparagus | potato brandade  
Crispy pork belly | apple & sage | pumpkin purée | pepitas pesto | pumpkin bread & powder  
Spring Valley lamb loin | potato fondants | mushroom purée | mint & capers | watercress  
**or**

#### MAINS 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  
Pitch Black Angus sirloin – 300g  
Dardanup Black Angus ribeye – 350g  
Wagyu beef sirloin – 220g **(additional \$20)**  
Western Australian crayfish tail – 300g **(additional \$25)**  
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)  
Tropical verrine | pineapple | coconut tapioca | mango jelly | coconut & mango ice cream (v)  
Ruby milk chocolate crèmeux | cherry purée | mini Pavlova | cherry sorbet (v)  
Sorbet selection | caramelised puff pastry (v)  
Cheese board – choose two | muscatels | celery sticks | quince paste | fig & walnut terrine | crisp bread (v)  
- Triple Cream Brie – Lobethal, South Australia  
- Comté – France  
- Fourme d'Ambert Blue – France  
- Vacherousse d'Argental – France  
*Extra cheese \$7.50 per serve*

*(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.