



*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)
Korean style beef tartare compressed pear gochujang aioli pickled daikon crispy rice puff spring onion oil
Seared scallop sweet corn salsa & purée chorizo crumb beach herbs pipis in xo sauce
Freshly shucked oysters served natural pomegranate mignonette Kilpatrick soy & chilli yuzu
Lobster ravioli with salmon & prawns sautéed spinach sorrel veloute shellfish foam
Prosciutto wrapped confit duck terrine sultana & orange relish duck parfait cigar green leaves
Western Australian marron tail stringless beans & zucchini meen-moilee sauce coriander oil (additional \$15)

MAINS

Seared duck breast roasted carrot sesame & miso pickled heritage carrot fennel pollen
Ora King salmon ricotta croquettes zucchini & fennel salad mustard leaves lavender butter sauce
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)
Cone Bay barramundi pine nut polenta peperonata pickled mussels smoked eggplant purée
Crispy Timber Hill pork belly star anise & fennel caramelized cauliflower kale chips
Spring Valley lamb loin potato fondants mushroom purée lamb shoulder croquette capers watercress

or

FROM BUTCHER'S BLOCK

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

Kerrigan Valley beef tenderloin – 220g
Pitch Black Angus sirloin – 300g
Dardanup Black Angus ribeye – 350g
Wagyu beef sirloin – 300g (additional \$20)
Western Australian crayfish tail – 300g (additional \$25)

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

SIDES

Roquette salad walnuts semi dried tomato bocconcini balsamic dressing (v)	\$13
Triple cooked hand cut chips truffle aioli rosemary salt (v)	\$13
Winter vegetables with herb butter (v)	\$14
Creamy royal blue potato gratin parmesan crumbs (v)	\$15
Chopped cauliflower & broccoli feta toasted grains & nuts lemon dressing (v)	\$13

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
<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.