



## 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
Korean style beef tartare   compressed pear   gochujang aioli   pickled daikon   crispy rice puff   spring onion oil	\$23
Seared scallop   sweet corn salsa & purée   chorizo crumb   beach herbs   pipis in xo sauce	\$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	\$22
Western Australian marron tail   stringless beans & zucchini   meen-moilee sauce   coriander oil	\$48

### MAINS

Free range chicken breast   garlic & thyme   roasted & purée carrot   sesame & miso   pickled heritage carrot	\$35
Crispy Timber Hill pork belly   star anise & fennel   caramelized cauliflower   kale chips	\$39
Ora King salmon   ricotta croquettes   zucchini & fennel salad   mustard leaves   lavender butter sauce	\$44
C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)	\$35
Cone Bay barramundi   pine nut polenta   peperonata   pickled mussels   smoked eggplant purée	\$42
Spring Valley lamb loin   potato fondants   mushroom purée   lamb shoulder croquette   capers   watercress	\$46

or

### FROM THE CHAR-GRILL

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

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

**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)	\$14
Winter vegetables with herb butter (v)	\$13
Chopped cauliflower & broccoli   crumbed feta   toasted grains   lemon dressing (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.