



*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 salad   feta   toasted grains & nuts   lemon dressing (v)	\$13

#### DESSERTS

Chocolate mousse | orange marmalade | salted caramel | chocolate ice cream | orange sponge (v)  
Vanilla cheesecake | pumpkin & cinnamon ice cream | coffee puree | quandongs | lemon meringue (v)  
Strawberry & white chocolate ice cream | rhubarb compote | pistachio | strawberry marshmallows (v)  
Chocolate parfait cigar | whiskey & honey pannacotta | Whiskey ice cream (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.