



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	\$39
Braised pork roulade Savoy cabbage cauliflower & broccoli puffed potatoes	\$35
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 salad crumbed feta toasted grains lemon dressing (v)	\$14
Creamy royal blue potato gratin parmesan crumbs (v)	\$15

DESSERTS

Chocolate mousse orange marmalade salted caramel chocolate ice cream orange sponge (v)	\$19
Vanilla cheesecake pumpkin & cinnamon ice cream coffee puree quandongs lemon meringue (v)	\$18
Strawberry & white chocolate ice cream rhubarb compote pistachio strawberry marshmallows (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.