



Weekend Lunch

Two courses for \$59 per person. Additional course \$15.

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
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

Braised pork roulade | Savoy cabbage | cauliflower & broccoli | puffed potatoes
Free range chicken breast | garlic & thyme | roasted & purée carrot | sesame & miso | pickled heritage carrot
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
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 marquise | 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)
Sorbet selection | caramelised puff pastry (v)
Cheese board – choose two | muscatels | celery sticks | quince paste | fig & walnut | 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.