



Choose an entrée, main course & dessert for \$99 per person

TO START

Freshly baked bread rolls (3 pieces) Chittering Valley extra virgin olive oil (v)	\$9
Marinated mixed olives (v)	\$9
Grilled mild chorizo	\$14
Mini tacos filled with kingfish ceviche avocado guacamole	\$12
Wagyu & Angus beef cigars smoked paprika aioli	\$14

ENTRÉES

C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	
Confit duck & foie gras terrine balsamic macerated strawberries poached rhubarb roasted pistachio green leaves	
Beetroot-cured king salmon tomato & cucumber salsa salmon foam avocado sorbet beetroot powder	
Freshly-shucked oysters served natural Kilpatrick soy & chilli yuzu or baked with seaweed butter & bonito	
Crab & lobster tortellini chilli, garlic & herb salsa samphire lobster bisque	
Juniper berry-crusting kangaroo carpaccio native plum relish onion caramel macadamia dukkah saltbush	
Double-baked blue cheese soufflé quince gel roasted hazelnuts frisée salad champagne sorbet (v)	
Western Australian half crayfish tail pressed pork belly Jerusalem artichokes mustard beurre blanc (additional \$15)	

MAINS

Seared duck breast confit fennel roasted & pickled heirloom beetroot blueberry jus	
Roast pumpkin & goat cheese cannelloni braised lentils pine nuts sage & kale chips (v)	
Seared market fish ricotta croquettes zucchini & fennel salad mustard leaves beurre blanc	
Herb-crusting Spring Valley lamb loin peperonata braised shoulder hummus purée charred onions rosemary jus	
Cone Bay barramundi confit potatoes & leeks grilled prawns lemon & garlic purée buttermilk veloute shellfish oil	
Western Australian whole crayfish tail pressed pork belly Jerusalem artichokes mustard beurre blanc (additional \$25)	

FROM BUTCHER'S BLOCK

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

Kerrigan Valley beef tenderloin 220g – served with sautéed mushrooms	
Dardanup Black Angus ribeye on bone 400g – served with creamy potato gratin	
Rangers Valley Wagyu beef sirloin 300g – served with glazed baby carrots (additional \$25)	

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

SIDES

Roasted red beetroot & broccolini salad toasted hazelnuts feta Balsamic dressing (v)	\$10
Triple-cooked hand-cut chips smoked paprika aioli rosemary salt (v)	\$10
Spring vegetables herb butter (v)	\$10
Royal blue potato gratin parmesan crumbs (v)	\$12
Roquette salad pear roasted walnuts blue cheese orange dressing (v)	\$10

DESSERTS

Chocolate cigar milk chocolate parfait coffee macaron chocolate ice cream (v)	
Raspberry mascarpone mousse vanilla sweet pastry raspberry sponge & tuile raspberry sorbet (v)	
Dark chocolate cremeux banana noisette salted caramel sponge banana ice cream (v)	
Sorbet selection caramelised puff pastry (v)	
Cheese board – choose two muscatels celery sticks quince paste fig & walnut crisp bread (v)	
- Double Cream Brie – Denmark, Western Australia	
- Maffra Cheddar cloth aged – Australia, Victoria	
- 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.