



TO START

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

ENTRÉES

C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$21
Confit king salmon watermelon feta coriander salmon caviar yuzu sorbet	\$23
Juniper berry-crusting kangaroo carpaccio native plum relish onion caramel macadamia dukkah saltbush (n)	\$21
Freshly-shucked oysters served natural or Kilpatrick soy & chilli yuzu horseradish sorbet & saffron crumble	Dozen \$48 Half dozen \$26
Double-baked ricotta & herb soufflé roasted tomato sorbet roquette leaves tomato essence walnuts (n)	\$22
Western Australian half marron tail Thai flavours pressed pork belly green papaya salad roasted peanuts (n)	\$39

MAINS

Pan-seared chicken breast pea puree & sugar snaps buckwheat & feta salad red wine jus	\$39
Seared market fish mozzarella-stuffed courgette flower pipis zucchini ribbons tomato consommé with anchovies	\$44
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$39
Cone Bay barramundi confit potatoes & leeks grilled prawns lemon & garlic puree buttermilk veloute shellfish oil	\$42
Braised pork belly spiced red cabbage pumpkin & ginger puree croquette miso caramel	\$39
Seared duck breast preserved cherries roasted parsnip & purée cherry cognac sauce	\$46

or

FROM THE CHAR-GRILL

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

Kerrigan Valley beef tenderloin 220g – served with sautéed mushrooms	\$54
Dardanup Black Angus ribeye on bone 400g – served with creamy potato gratin	\$52
Rangers Valley Wagyu beef sirloin 300g – served with glazed baby carrots	\$72

SAUCES: béarnaise, red wine jus, or blue cheese sauce

SIDES

Baby cos lettuce prosciutto croutons parmesan Caesar dressing (v)	\$13
Triple-cooked hand-cut chips garlic & chive aioli rosemary salt (v)	\$13
Baby carrots & green beans herb butter (v)	\$13
Royal blue potato gratin parmesan crumbs (v)	\$13
Roquette salad pear roasted walnuts blue cheese orange dressing (v, n)	\$13

DESSERTS

Blueberry parfait almond financier blueberry compote & gel blueberry sorbet (v)	\$18
Dark chocolate mousse sour cherry & Tonka bean roasted peanut ice cream marshmallow (v, n)	\$19
Mango crème brûlée passionfruit mango & mint gel passionfruit sorbet (v)	\$18
Chocolate & strawberry sphere pistachio sponge strawberry compote & sorbet (v, n)	\$19
Sorbet selection caramelised puff pastry (v, n)	\$16
Cheese board – choose two muscatels celery sticks quince paste fig & walnut terrine crisp bread (v, n)	\$17
- 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 | (n): Contains nuts | 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.