



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 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)	
Duck & wild mushrooms tortellini porcini cream smoked duck breast porcini foam	
Confit king salmon watermelon feta coriander salmon caviar yuzu sorbet	
Freshly-shucked oysters served natural or Kilpatrick soy & chilli yuzu horseradish sorbet & saffron crumble	
Juniper berry-crusting kangaroo carpaccio native plum relish onion caramel macadamia dukkah saltbush (n)	
Double-baked ricotta & herb soufflé roasted tomato sorbet roquette leaves tomato essence walnuts (n)	
Western Australian half marron tail Thai flavours pressed pork belly papaya salad roasted peanuts (n) (additional \$15)	

MAINS

Seared duck breast preserved cherries roasted parsnip & purée cherry cognac sauce	
Cone Bay barramundi confit potatoes & leeks grilled prawns lemon & garlic purée buttermilk veloute shellfish oil	
Herb-crusting lamb rack baby turnip & figs brussel sprouts lamb croquette king oyster mushrooms rosemary jus	
Seared market fish mozzarella stuffed courgette flower pipis zucchini ribbons tomato consomme with anchovies	
Western Australian whole marron tail Thai flavours pressed pork belly papaya salad roasted peanuts (n) (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 blue cheese sauce

SIDES

Baby cos lettuce prosciutto croutons parmesan Caesar dressing	\$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)	
Dark chocolate mousse sour cherry & Tonka bean roasted peanut ice cream marshmallow (v, n)	
Mango crème brûlée passionfruit mango & mint gel passionfruit sorbet (v)	
Chocolate & strawberry sphere pistachio sponge strawberry compote & sorbet (v, n)	
Sorbet selection caramelised puff pastry (v, n)	
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	

(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.