



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

TO START

Selection of breads whipped butter & smoked salt dukkah made with nuts (n, v)	\$9
Sliced sourdough cultured truffle butter (v)	\$9
Marinated Australian olives in herbs spices & toasted almond nuts (df, gf, n, v)	\$9
Fish croquettes & parsley horseradish mayo (df)	\$12
Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df)	\$14
King Salmon tartare tapioca chips with fennel kimchi cucumber jelly & herb mayo (df, gf)	\$12

ENTRÉES

C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)	
Terrine of ham hock smoked duck breast & goose parfait Manjimup truffles rhubarb chutney shallot rings	
Lightly smoked salmon fish cake creamed leek capers & lime dressing watercress leaves	
Pan-roasted quail sautéed king oyster mushrooms fried quail egg Jerusalem artichoke puree truffle jus (df, gf)	
Baldivis farmed rabbit roast pistachio tortellini carrot puree grain mustard & pecorino sauce pistachio foam (n)	
Poach then grilled Moreton Bay bug tail smoked butter celeriac truffle puree cucumber crunchy macadamia nuts (gf, n) (additional \$15)	

Add fresh Manjimup truffles \$10 – 2g

MAINS

Confit duck leg boned & pressed dauphinois potatoes fennel caramel red radicchio leaves beurre blanc (gf)	
Local Rankin cod charred cos lettuce yuzu dressing creamy almond nut sauce native purslane slivered almond nuts (gf, n)	
Herb-crusting lamb rack & braised lamb shoulder Le Puy lentils celery & carrots mustard truffle jus (df, gf)	
Chargrilled Kerrigan Valley Angus beef fillet seasonal greens braised beef stuffed onion wasabi & soy jus (df, gf)	
Free range chicken thigh ballotine curried spinach spring onion sweet potato gnocchi almond nut satay sauce (df, n)	
Seared fish with prawns fennel lemon fagottini warm tomato & samphire concassé buttery shellfish bisque	
Whole local crayfish smothered with chilli-garlic xo lemon butter chips seaweed salt (gf) (additional \$29)	

SIDES

Fried brussel sprouts sticky apple cider dressing crunchy pepitas (df, gf, v)	\$13
Baby cos & radicchio leaves salad sliced apple goat curd roasted almond nuts chardonnay vinaigrette (gf, n, v)	\$13
Soft-blanching green beans confit garlic vinaigrette crisp shallots dukkah made with nuts (df, gf, n, v)	\$13
Warm mushroom salad mixed leaves yuzu & soy dressing (df, gf, v)	\$13

DESSERTS

Warm 64% chocolate fondant milk chocolate melting heart caramelized white chocolate ice cream (v)	
Raw lemon & vanilla “cheesecake” cashew nuts mango puree coconut sable raspberry sorbet (df, gf, n, v)	
Yoghurt parfait with toasted coconut passionfruit gel vanilla pannacotta & passionfruit sorbet (n)	
Chocolate & strawberry sphere pistachio nut sponge strawberry compote & sorbet (n)	
Sorbet selection pistachio nut crumb caramelised puff pastry (n, v)	
Local cheese plate - Three cheeses crackers honey comb quince paste roasted almond nuts (n, v)	
- Double Cream Brie – Denmark, Western Australia	
- Margaret River Vintage Cheddar - Margaret River, WA	
- Hall Family Suzette Fromage - Margaret River, WA	
- Berry's Creek Riverine Blue - Gipps land, Victoria	
<i>Extra cheese \$7.50 per serve</i>	

df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian

Ask your waiter to view our full vegan/vegetarian menu.

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.