



## Lunch Menu

### 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)	\$21
Terrine of ham hock   smoked duck breast & goose parfait   Manjimup truffles   rhubarb chutney   shallot rings	\$23
Lightly smoked salmon fish cake   creamed leek   capers & lime dressing   watercress leaves	\$19
Pan-roasted quail   sautéed king oyster mushrooms   fried quail egg   Jerusalem artichoke puree   truffle jus (df, gf)	\$22
Baldivis farmed rabbit & roast pistachio nut tortellini   roast carrot puree   grain mustard & pecorino sauce   pistachio nut foam (n)	\$22
Poach then grilled Moreton Bay bug tail   smoked butter   celeriac truffle puree   cucumber   crunchy macadamia nuts (gf, n)	\$39

**Add fresh Manjimup truffles \$10 - 2g**

### MAINS

Roasted pork belly   aromatic braised red cabbage   pumpkin & ginger purée   croquette   crispy pepitas (df)	\$39
Local Rankin cod   charred cos lettuce   yuzu dressing   creamy almond nut sauce native purslane   slivered almond nuts (gf, n)	\$42
Herb-crusting lamb rack & braised lamb shoulder   Le Puy lentils   celery & carrots   mustard   truffle jus (df, gf)	\$46
Chargrilled Kerrigan Valley Angus beef fillet   seasonal greens   braised beef stuffed onion   wasabi & soy (df, gf)	\$58
Whole local crayfish   smothered with chilli-garlic xo   lemon butter   chips   seaweed salt (gf)	\$75
Free-range chicken thigh ballotine   spinach   spring onion   sweet potato gnocchi   almond nut satay sauce (df, n)	\$42
Seared fish with prawns   fennel lemon fagottini   warm tomato & samphire concassé   buttery shellfish bisque	\$44

### 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   caramelised white chocolate ice cream (v)	\$18
Raw lemon & vanilla “cheesecake”   cashew nuts   mango puree   coconut sable raspberry sorbet (df, gf, n, v)	\$19
Yoghurt parfait with toasted coconut   passionfruit gel   vanilla panna cotta & passionfruit sorbet (n)	\$17
Chocolate & strawberry sphere with pistachio nut sponge   strawberry compote & sorbet (n)	\$19
Local cheese plate   three cheeses   crackers   honey comb   quince paste   roasted almond nuts (n, v) - Berry’s Creek Riverine Blue - Gipps land Victoria – Buffalo’s milk - Margaret River Vintage Cheddar - Margaret River, Western Australia – Cow’s milk, aged 12 months + - Hall Family Suzette Fromage - Margaret River, Western Australia – Cow’s milk - Double Cream Brie – Denmark, Western Australia	\$22

*Extra cheese \$7.50 per serve*

*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. A small surcharge applies to all credit transactions.