



# Lunch Menu

## TO START

Selection of breads   basil, parmesan & tomato butter (v)	\$9
Sliced Sourdough bread   smoked butter (v)	\$9
Marinated Australian olives in herbs (df, gf, n, v)	\$9
Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df)	\$14
King Salmon tartare & yuzu and soy   tapioca chips (df, gf)	\$12

## ENTRÉES

C’s famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)	\$23
Cured king salmon   yuzu crème fraiche   shaved fennel   roasted mustard seeds   fennel sorbet   bread crisps	\$22
Freshly shucked oysters served natural or   raspberry & pomegranate granita   Kilpatrick   soy & chilli yuzu	\$28
Venison carpaccio   parmesan   braised rabbit croquettes   enoki mushrooms   wild leaves	\$25
Local quail breast & leg   sweet corn salsa   pickled baby beet   puffed quinoa   radicchio	\$23
Half crayfish tail   vegetable brunoise   seared scallops   avocado   coriander   bisque sauce	\$42

## MAINS

Chargrilled Kerrigan valley Angus beef fillet   seasonal greens   braised beef   parsnip puree   red wine jus	\$59
Seared market fish   peas & confit fennel   baby prawns   green olives   yuzu & grapes   bisque	\$46
Grilled Barramundi   sweet corn salsa   corn puree   chorizo crumb   crispy baby corn   buttermilk veloute	\$46
Pan seared chicken breast   butternut pumpkin fondant & puree   chicken thigh cigar   pepita pesto   chicken jus	\$39
Seared duck breast   confit sweet potatoes & puree   grilled stone fruit   Szechuan pepper   duck leg croquette	\$49
Whole crayfish tail & wagyu beef croquette   braised fennel   pineapple salsa   saffron beurre blanc	\$79

## SIDES

Duck fat potatoes   smoked paprika aioli   rosemary salt (gf, df)	\$14
Baby cos & radicchio salad   orange   fennel   kalamata olives   orange vinaigrette (gf, n, v)	\$14
Carrots   green beans & yellow squash   herb butter (v)	\$14

## DESSERTS

Coconut mousse   passionfruit & mango coulis   pineapple   almond sponge   coconut sorbet (v, n)	\$19
Crème caramel   milk chocolate mousse   almond crisp   raspberry   white chocolate & vanilla ice cream (n)	\$18
Raspberry Pavlova   passionfruit & berry compote   vanilla Chantilly   yuzu & basil sorbet (v)	\$18
Chocolate & banana delice   caramelized banana puree   peanut butter ice-cream (v, n)	\$19
Sorbet selection   caramelised puff pastry (v, n)	\$19
Local cheese plate   two cheeses   crackers   honey comb   quince paste   roasted almond nuts (n, v)	\$22
- 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	
<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. A small surcharge applies to all credit transactions.