



Two Course Lunch \$75 per person

TO START

Selection of breads | smoked butter (v)

ENTRÉES

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)

Seared scallops | carrot textures | ginger | pesto | pancetta crisp | soy & butter sauce (gf)

Black Angus beef tartare | asparagus | rocket pesto | cured egg | lemon & caper | parmesan (n, gf)

Mozzarella & tomato Mille-feuille | black garlic | eggplant | olives | sauce vierge (v)

Freshly shucked oysters served natural or strawberry & balsamic granita | Kilpatrick | soy & chilli yuzu (df, gf)

MAINS

Chargrilled fillet of beef | bone marrow potato | celeriac & horseradish puree | asparagus gremolata | madeira jus (gf)

Seared market fish | sweet & sour eggplant | yellow tomato emulsion | salt & pepper squid | olive-basil tapenade (df, gf)

Seared chicken breast | pea purée | chicken bonbon | asparagus & grapefruit | white wine sauce

Cone Bay Barramundi | zucchini & peas fricassee | courgette flower | prawns | pancetta | white wine sauce (gf)

Panko crumbed rack of lamb | peas falafel | spiced lamb sausage | pea puree | grapefruit | lamb jus

SIDES

Baby carrots | smoked yoghurt | spring onion | rocket pesto (v, gf, n)

Battered sweet potato chips | fermented chilli aioli | paprika & garlic salt (v, gf, df)

Cucumber & radish | frisee salad | asparagus | red witlof | grapefruit (v, df, gf)

DESSERTS

Milk chocolate crème brûlée | banana compote | vanilla ice cream | banana bread

Apricot panna cotta | nougat glacé | apricot sorbet | pistachio meringue (n, gf)

Caramel & orange mousse | orange Chantilly | Mandarin jelly | blood orange sorbet (gf)

Pistachio cream puff | raspberry gel & sponge | pistachio ice cream | Geraldton wax marshmallow (n)

Sorbet selection | caramelised puff pastry (v)

(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.