



*Two Course Dinner \$98 per person*  
*additional course \$17*

**TO START**

|   |      |
|---|------|
| Selection of breads   homemade Christmas butter (v)   | \$9  |
| Homemade Focaccia   sun-dried tomato butter (v)   | \$9  |
| Marinated Australian olives in herbs (df, gf, v)  | \$9  |
| Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df) | \$18 |
| Chopped raw salmon   seaweed & rice cracker   soy   wasabi mayo (df, gf)                    | \$16 |

**ENTRÉES**

|   |
|---|
| C’s famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)                      |
| Crispy pork belly   watercress emulsion   grilled pear   Nasturtium salad   pear gel (gf)                   |
| King salmon tataki   sesame seeds   edamame   plum wine sorbet (gf)   |
| Turkey ballotine   chestnut & apricot stuffing   blackberries   Brussels sprouts   Mulled wine jus (gf)     |
| Shark Bay Cured Scallops   Smoked scallop emulsion   kohlrabi   Geraldton wax   squid ink meringue (gf, df) |
| Mozzarella & tomato Mille-feuille   black garlic   eggplant   olives   sauce vierge (v)                     |
| Half crayfish tail   smoked eggplant & ricotta tortellini   nduja crumb   bisque ( <b>Add \$22</b> )        |

**MAINS**

|  |
|--|
| Chargrilled fillet of beef   bone marrow potato   celeriac & horseradish puree   broccolini   gremolata   madeira jus (gf) |
| Seared market fish   sweet & sour eggplant   yellow tomato emulsion   salt & pepper squid   olive-basil tapenade (gf, df)  |
| Moroccan spiced rack of lamb   carrot   lamb tagine   mini pita   coriander & almond pesto (df, n)                         |
| Cone Bay Barramundi   zucchini fricassee   courgette flower   prawns   pancetta   white wine sauce (gf)                    |
| Seared duck breast   soy glaze   turnip & parsnip   blackberry   liquorice (gf)  |
| Whole crayfish tail   shaved kohlrabi   fennel puree   dill mayo   lemon bisque (gf) ( <b>Add \$39</b> )                   |

**SIDES**

|  |      |
|--|------|
| Baby carrots   smoked yoghurt   spring onion   carrot pesto (v, gf, n)                   | \$14 |
| Battered sweet potato chips   fermented chilli aioli   paprika & garlic salt (v, gf, df) | \$14 |
| Broccolini   mustard dressing   pancetta (gf, df)  | \$14 |
| Rocket leaves & ricotta salata   cucumber & radish   red witlof   stone fruits (v, gf)   | \$14 |

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

HEAD CHEFS FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.