WINTER 2026

TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Truffle Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, aji amarilo beurre blanc, murray cod caviar & wakame seaweed (a, gf)	9 ea
Freshly Shucked Oysters, served Natural, Kilpatrick or Teriyaki Cucumber (a, gf, df)	9 ea
Tempura Oyster, chilli jam, nori powder (a, df)	9 ea
Wagyu Beef Cigars	28
Choice of: Truffle Aioli or Roasted Garlic Aioli	
Vegan Cigars (df, vg)	28
Choice of: Vegan Truffle Aioli or Vegan Roasted Garlic Aioli	
Calvisius Prestige, White Sturgeon Caviar (i)	10g | 115
Served with crumpets, crème fraiche, chive, shallots	30g | 255

ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Kingfish Ceviche, elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp (a, gf, df)

WA Scallop, warrigal & sweetcorn velouté, corn salsa, grapefruit reduction, watermelon radish (a, gf)

Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)

Crab Melange, cucumber, daikon, avocado puree, candied lemon, garlic crumpets (a, df)

Half Crayfish Tail, tagliatelle pasta, sea vegetables, cherry tomato, crayfish bisque, lemon foam (a) **ADD 29**

MAIN COURSE

Char-grilled Fillet of Beef, speck wrapped oxtail boudin, celeriac, red wine jus, green peppercorn (gf)

Seared Market Fish, WA mussels, celeriac, leek & onion fricassée, warrigal greens (a, gf)

Cone Bay Barramundi, prawn rillettes, caramelised cauliflower puree, potato, smoked eel, lemongrass veloute (a, df)

Pan Fried Duck Breast, roast beetroot, goat cheese & beetroot ravioli, beetroot tart, beetroot ketchup, red wine jus (gf)

Grilled Lamb Rack, lamb shoulder gratin, cherry, peanut, ricotta & sweetbread croquette, red wine jus (gf, n)

Whole Crayfish Tail, tagliatelle pasta, sea vegetables, cherry tomato, crayfish bisque, lemon foam (a) **ADD 59**

Margaret River Wagyu Beef Sirloin, beef tongue, black garlic puree, duxelles, baby carrot, stuffed morel, jus (gf) **ADD 59**

SIDES

Truffle Mash (v)	20
Broccoli & Mixed Grain Salad, soaked raisins, mint (v, vg, gf)	18
Sautéed Local Snake Beans, spinach, peanut dressing (v, gf, n)	18
Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v)	18
Shoestring Fries (v)	14
Choice of: Truffle Aioli or Roasted Garlic Aioli	
Manjimup Truffle Supplement (per gram)	5

2 Course Menu $118 per person

Additional Course $21 per person

(df) Dairy free, (gf) Gluten-free, (n) Contains Nuts, (v) Vegetarian, (vg) Vegan, (a) Australian, (i) Imported, (m) Mixed

Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.

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DESSERT

Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df)

Cinnamon Apple Tart, shortbread, apple & cinnamon mousse, apple caramel, vanilla ice cream (gf)

Pistachio Berry Bar, pistachio sponge, strawberry & raspberry compote, crumble, mixed berry sorbet (gf, n)

Warm Valrhona Chocolate Mousse, crunchy feuilletine, truffle ice cream

CHEESE SELECTION

Choice of two cheeses served with dried fruits, quince paste, crispbread

Maffra Cloth-Ashed Cheddar
Gippsland, Victoria
Ripened under ashed-cloth to allow for a thin rind to form & maximum moisture to be retained, sweet upfront notes with complex after tones.

L'Artisan Fermier
North Geelong, Victoria
Pressed for 12 hours in cloth salted in brine, this semi-hard cheese has a nutty flavour with a smoky finish & excellent melting qualities.

Halls Family Suzette Fromage
Margaret River, Western Australia
A soft washed rind cheese with a delicate smoky flavour that intensifies with age. Soft & creamy centre with a smooth, fine texture.

Milawa Blue
High Country, Victoria
100% cow's milk. A very creamy texture with a mild but sweet blue cheese flavour.

additional cheese 9

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