



TO START

Selection of Breads and Homemade Focaccia Choice of Lemon and Parsley Butter, Olive Oil & Balsamic Vinegar, or Salted Butter	9
Half Shell Scallop, caper & lemon butter, pumpkin purée	9 ea
Freshly Shucked Oysters Served Natural or Kilpatrick or Soy & Yuzu (gf, df)	9 ea
Panko Crumbed Oyster, chilli jam (df)	9 ea
Wagyu Beef Cigars, lime & black pepper aioli (df)	28

ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	
Kingfish Ceviche, yuzu kosho mayo, radish, nori seaweed cracker, chilli oil, white miso dressing (gf, df)	
Paté en Croute, pistachio, pickled vegetables, pecorino foam, mushroom duxelles, egg yolk purée (n)	
Seared Scallops, pineapple & corn salsa, coriander, chorizo, yellow romesco sauce (df, n)	
Half Chicken Breast, leek & shio koji, mushroom cracker, truffle purée, soy shimeji, chicken gravy (gf)	
Crayfish Tail, black potato croquette, watercress, yuzu dressing, desert lime, bisque hollandaise	add 29

MAIN COURSE

Char-grilled Fillet of Beef, broccolini, potato fondant, crispy shallot & pancetta, black garlic, celery oil (gf, df)	
Crispy Skin Barramundi, papaya salad, prawns, roasted peanuts, lemongrass velouté (gf, n)	
Pan Fried Duck Breast, cauliflower & macadamia purée, radicchio, roasted shallot, port wine glaze (n)	
Seared Market Fish, peperonata, coconut rice cracker, fish cake, fish velouté, coconut mayo (gf)	
Lamb Backstrap, pumpkin, whipped feta, balsamic glaze, lamb shoulder croquette, pumpkin seeds	
Whole Crayfish Tail, black potato croquette, watercress, yuzu dressing, lime, bisque hollandaise	add 59
Margaret River Wagyu Beef Sirloin, carrot purée, bulgogi, potato & cheese croquette, pickled onion	add 59

SIDES

Smashed Baby Potatoes, rocket pesto, parmesan (v, gf)	18
Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf)	18
Baby Cos Gems, parmesan cheese, crouton, caesar dressing (v)	18
Roasted Autumn Vegetables, garlic butter, seeded mustard dressing, crispy pancetta (gf)	18
Shoestring Fries, lime & black pepper aioli (v, gf)	14

2 Course Menu \$109 per person

Additional Course \$21 per person

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan

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

AUTUMN 2024



DESSERT

Chocolate Fondant, salted caramel, raspberry, cocoa crumb, caramelised white chocolate ice cream

Tiramisu, orange crumble, coffee cream, cacao nibs, orange tuile, amaretto ice cream (n)

Hazelnut Roll, vanilla chantilly, gianduja, caramelized hazelnut, vanilla ice cream (n)

Rice Milk "Panna Cotta", strawberry compote, pistachio tuile, bergamot gel, mixed berry ice cream (vg, gf, n)

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 and maximum moisture to be retained, sweet upfront notes with complex after tones.

Fromager D'Affinois

France

Double crème cheese, has a silky mouth feel and creamy subtle flavour, thin white mould rind, and a paste that gradually develops a mild, sweet, creamy flavour.

Halls Family Suzette Fromage

Margaret River, Western Australia

A soft washed rind cheese with a delicate smoky flavour that intensifies with age. Soft and creamy centre with a smooth, fine texture.

Shadows of Blue

Gippsland, Victoria

Light and smooth blue cheese wrapped in natural bee's wax. It is waxed early in the ripening process to control the balance of sweet and pungent flavours. Extra creamy and very accessible to those that don't eat a lot of blue or beginning their blue cheese journey.

additional cheese 9

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