



AUTUMN 2026

TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Tomato, Chilli & Fennel Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, aji amarillo beurre blanc, murray cod caviar & wakame seaweed (gf, a)	9 ea
Freshly Shucked Oysters, served Natural, Kilpatrick or Teriyaki Cucumber (gf, df, a)	9 ea
Tempura Oyster, chilli jam, nori powder (df, a)	9 ea
Wagyu Beef Cigars	28
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	
Vegan Cigars (df, vg)	28
Choice of: Vegan Smoked Curry Aioli or Vegan Roasted Garlic Aioli	
Calvisius Prestige, White Sturgeon Caviar (i)	10g 115
Served with crumpets, crème fraîche, 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 (gf, df, a)	
WA Scallop, warrigal & sweetcorn velouté, corn salsa, grapefruit reduction, watermelon radish (gf, a)	
Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)	
Crab Melange, cucumber, daikon, avocado puree, candied lemon, garlic crumpets (df, a)	
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 (gf, a)	
Cone Bay Barramundi, tomato relish, anchovy, sour cream, courgette puree, tomato consommé (gf, a)	
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

Roasted Brussels Sprout, cranberry, chestnut, maple syrup dressing (vg, gf, n)	18
Sautéed Local Snake Beans, spinach, peanut dressing (v, gf, n)	18
Cos Salad, poached pear, crouton, avocado puree, parmesan caesar dressing (v)	18
Triple Cooked Chips, rosemary salt (v)	18
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	
Shoestring Fries (v)	14
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	

2 Course Menu \$109 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

Copacabana, chocolate coated coconut cream, mango & passionfruit tapioca, lime & cucumber sorbet (vg, gf)

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)

Earl Grey Chocolate Mousse, chocolate crèmeux, orange compote, tuile, chocolate ice cream (gf)

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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