SUMMER 2026

TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Tomato, Chilli & Fennel Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Australian Kalamata, Jumbo Green, Manzanilla & Leccino Olives (vg)	13
Half Shell Scallop, aji amarilo beurre blanc, murray cod caviar & wakame seaweed (a, gf)	11 ea
Kangaroo Tartare on Toast, native davidson plum, buckwheat, aioli, beetroot	19
Freshly Shucked Oysters, served Natural, Kilpatrick or Tempura Oyster, chilli jam, nori powder (a, df)	9 ea
Wagyu Beef Cigars	28
Choice of: Parsley Aioli or Roasted Garlic Aioli	
Vegan Cigars (df, vg)	28
Choice of: Vegan Parsley 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, tiger's milk, green chilli, charred pickled baby onions, chilli oil, lime, sea vegetables (a, gf, df)

WA Scallop, apricot jam, cider & red apple gel, candied walnut crumb, apple crisp, herb salad (a, n)

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

Beef Tartare, saltbush pesto, shallot, chive, gherkins, smoked artichoke puree, crisps (a, df)

Half Crayfish Tail, butternut pumpkin risotto, sea vegetables, cherry tomato, crayfish bisque (a) **ADD 29**

MAIN COURSE

Char-grilled Fillet of Beef, potato fondant, crispy shallot, broccolini, greens, black garlic, carrot, red wine jus (gf)

Seared Market Fish, WA clams, pea, beans, mint, pear, fennel velouté, braised fennel, salmon roe (a, gf)

Cone Bay Barramundi, prawn wonton, caramelised cauliflower puree, lemongrass velouté (a, df)

Pan Fried Duck Breast, lentils, parsley, confit duck leg, carrot, bok choy, orange, red wine jus (gf)

Ferguson Valley Lamb Backstrap, onion, black olive tapenade, ratatouille, pommes anna, red wine jus (gf)

Whole Crayfish Tail, butternut pumpkin risotto, sea vegetables, cherry tomato, crayfish bisque (a) **ADD 59**

Margaret River Wagyu Beef Sirloin, beef tongue, harissa glaze, sweet potato, mushroom, red wine jus (gf) **ADD 59**

SIDES

Triple Cooked Chips, herb salt (v)	20
Choice of: Parsley Aioli or Roasted Garlic Aioli	
Sautéed Button Mushrooms, spinach, garlic butter (v, gf)	18
Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v)	18
Shoestring Fries (v)	14
Choice of: Parsley Aioli or Roasted Garlic Aioli	

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)

Fresh Strawberry Tart, frangipane & strawberry compote, basil mousse, vanilla ice cream (v, n)

Pavlova, grapefruit custard, grapefruit chantilly, grapefruit salad, raspberry sorbet (gf, v)

Black Forest Gateau, cocoa sponge, vanilla chantilly, candied cherries, amaretto chocolate ice cream (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 & 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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