



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, carrot 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, basil aioli (df)	28

ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	
Venison Carpaccio, tarama, nori crisp, dashi, daikon radish, yuzu (df)	
King Salmon Ceviche, cucumber gazpacho, cream cheese, radish, wasabi, yuzu (gf)	
Seared Scallops, pineapple & corn salsa, coriander, chorizo, yellow romesco sauce (df, n)	
Beef Tartare, capers, asparagus, camembert and parmesan, chilli oil (gf)	
Crayfish Tail, vegetable brunoise, carrot purée, spinach tortellini, zucchini bisque	add29

MAIN COURSE

Char-grilled Fillet of Beef, asparagus, preserved lemon mayo, rocket pesto, hazelnut (gf, n)	
Crispy Skin Barramundi, papaya salsa, prawns, roasted peanuts, lemongrass veloute (gf, n)	
Pan Fried Duck Breast, celeriac & macadamia puree, radicchio, roasted shallot, port wine glaze (n)	
Seared Market Fish, potato, sugar snap peas, dill oil, mussel, chowder sauce (gf)	
Pork Fillet, miso glaze, parsnip puree, caramelised apples, Tuscan cabbage, crispy parsnip, sage jus (gf)	
Whole Crayfish Tail, vegetable brunoise, carrot purée, spinach tortellini, zucchini bisque	add 59
Margaret River Wagyu Beef Sirloin, onion & shio koji, celery, capers, red wine jus (gf, df)	add 59

SIDES

Smashed Baby Potatoes, rocket pesto, parmesan (v, gf)	18
Baby Cos Gems, parmesan cheese, crouton, Caesar dressing (v)	18
Roasted Zucchini, cous cous, sun dried tomatoes, mint, feta, sunflower seeds, pea puree (v)	18
Sautéed Green Beans, garlic butter, seeded mustard dressing, crispy pancetta (gf)	18
Shoestring Fries, basil aioli (v, gf)	14

2 Course Menu \$99 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.

SUMMER 2024



DESSERT

Mango Pavlova, passion fruit compote, Chantilly cream, fresh berries, yuzu sorbet (gf)
Blackberry cheesecake, lemon shortbread, blackberry Chantilly, meringue, mix berry sorbet
Hazelnut roll, vanilla Chantilly, Gianduja, caramelized hazelnut, vanilla ice cream (n)
Raspberry dark chocolate slice, cacao nib tuile, olive oil, raspberry ganache, berry sorbet (vg, 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 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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