



AUTUMN 2025

## TO START

Selection of Breads & Homemade Focaccia	9
<b>Choice of:</b> Smoked Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, caper & lemon butter, pumpkin purée	9 ea
Freshly Shucked Oysters, served Natural, Kilpatrick or Soy & Yuzu (gf, df)	9 ea
Panko Crumbed Oyster, chilli jam (df)	9 ea
Wagyu Beef Cigars (df)	28
<b>Choice of:</b> Seeded Mustard Aioli or Roasted Garlic Aioli	

## ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	
Kingfish Ceviche, calamansi & coconut dressing, pearl onion, chilli, coriander oil, coconut crisp (gf, df)	
Leek & Potato Soup, duck rillettes, spinach & roasted garlic puree, braised leek, potato crisps (gf, df)	
Grilled Octopus, tomato & fennel relish, pistachio, octopus foam, charcoal tuile, kimchi sauce (gf, n)	
Crab Melange, curry mayonnaise, potato, bottarga, candied lemon, salmon roe, bread crisps	
Crayfish Tail, prawn wonton, sautéed wombok, ginger, soy shimeji, miso bisque sauce	<b>add 29</b>

## MAIN COURSE

Char-grilled Fillet of Beef, mushroom puree, pommes anna, tempura enoki, king oyster mushroom, jus (gf)	
Crispy Skin Barramundi, clams, black-eyed peas, mire poix, dill & lime gel, bouillabaisse sauce	
Pan Fried Duck Breast, braised red cabbage, duck rillettes, blackberry, fresh witlof, jus (gf)	
Seared Market Fish, pumpkin puree, seared scallops, fish cake, crispy kale, pepitas pesto, saffron sauce (gf)	
Grilled Lamb Rack, parsnip mash, carrot brioche, braised lamb shoulder, charred onion, parsley crust	
Whole Crayfish Tail, prawn wonton, sautéed wombok, ginger, bisque & mushroom sauce	<b>add 59</b>
Margaret River Wagyu Beef Sirloin, celeriac & truffle puree, hazelnuts, crispy capers, jus (gf, n)	<b>add 59</b>

## SIDES

Roasted Brussels Sprout, feta, apple cider vinegar gel, sultanas, walnuts, maple syrup dressing (v, gf, n)	18
Triple Cooked Chips, rosemary salt (v, df)	18
<b>Choice of:</b> Seeded Mustard Aioli or Roasted Garlic Aioli	
Sautéed Mushroom, truffle & garlic dressing, spinach, sunflower seed, chilli, garlic butter (v, gf)	18
Radicchio & Rocket Salad, fresh pear, parmesan cheese, herbs, balsamic vinaigrette (v, gf)	18
Shoestring Fries (v)	14
<b>Choice of:</b> Seeded Mustard 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

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

Dark Chocolate Mousse, raspberry, white chocolate ganache, mixed berry sorbet (vg, gf)

Banoffee Tart, caramelised bananas, almond crumble, five spice caramel, peanut tuile, vanilla ice cream (v, n)

Lemon & Yuzu Meringue, salted butter sablé, strawberry, yuzu jelly, strawberry sorbet (v)

Triple Chocolate Delice, hazelnut sponge, macaron, chocolate crumb, hazelnut ice cream (v, 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.*

Fromager D’Affinois

France

*Double crème cheese with a creamy subtle flavour, thin white mould rind, a silky mouth feel & 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 & creamy centre with a smooth, fine texture.*

Shadows of Blue

Gippsland, Victoria

*Light & smooth blue cheese wrapped in natural bee’s wax. It is waxed early in the ripening process to control the balance of sweet & pungent flavours. Extra creamy & 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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