



Two Course Dinner \$98 pp
additional course \$17

T O S T A R T

Selection of breads smoked butter (v)	\$9
Homemade Focaccia truffle butter (v)	\$9
Marinated Australian olives in herbs (df, gf, v)	\$9
Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df)	\$14
Fremantle octopus potato crisp coriander & almond pesto fermented chilli mayo (df, gf)	\$12

E N T R É E S

C’s famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	
Seared scallops cauliflower florets pipis blood orange xo reduction	
Black Angus raw beef tartare charcoal oil horseradish mayo mushroom duxelle capers potato tuile	
Fremantle octopus charred capsicum potato fondant shallot puree capers	
Leek and Hall’s Suzette cheese tart oyster mushroom & grapes confit egg yolk truffle espuma	
Freshly shucked oysters served natural or tempura & chilli mayo Kilpatrick soy & chilli yuzu	
Half crayfish tail roasted Button mushrooms pickled Shimeji greens miso bisque sauce (Add \$22)	

M A I N S

Chargrilled beef tenderloin Jerusalem artichokes cavolo nero braised beef buckwheat Bordelaise sauce	
Seared market fish pepperonata seared scallops chimichurri zucchini yellow capsicum veloute	
Moroccan spiced lamb backstrap carrot lamb tagine mini pita coriander & almond pesto	
Cone Bay Barramundi fennel leek gratin fish bonbon chorizo crumb balsamic & yuzu gel lemon bisque	
Seared duck breast braised red cabbage five spice duck sausage beetroot blackberry jus	
Whole crayfish tail Rankin Cod & Crayfish mousse mushrooms greens miso bisque sauce (Add \$39)	

S I D E S

Sautéed broccolini & kale herb yoghurt chilli flakes & seeds (v, gf)	\$14
Duck fat potatoes rosemary & garlic aioli (gf, df)	\$14
Roasted winter root vegetables glazed with truffle honey (v)	\$14
Pear & rocket salad maple walnuts shaved parmesan (v, n)	\$14

D E S S E R T S

Coconut mousse passionfruit & mango coulis pineapple almond sponge coconut sorbet (v, n)	
Honey cake & white chocolate mousse popping candy yoghurt sorbet honey tuille (v)	
Vanilla cheesecake strawberry compote beurre noisette raspberry & mascarpone ice cream (v)	
Warm 64% chocolate fondant salted caramel melting heart blood orange salted caramel ice-cream (v, n)	
Sorbet selection caramelised puff pastry (v, n)	

(V): Vegetarian | (n): Contains nuts | Full Vegan menu available on request
HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements. Small surcharge applies to all credit transactions.