



Lunch Menu

TO START

Selection of breads roast garlic & chive butter (v)	\$9
Sliced Sourdough bread smoked butter (v)	\$9
Marinated Australian olives in herbs (df, gf, n, 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

ENTRÉES

C’s famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$23
Seared scallops cauliflower florets pipis blood orange xo reduction (gf)	\$25
Freshly shucked oysters served natural or tempura & chilli mayo Kilpatrick soy & chilli yuzu (df)	\$28
Venison carpaccio parmesan braised rabbit croquettes enoki mushrooms wild leaves	\$25
Fremantle octopus charred capsicum potato fondant shallot puree capers (gf, df)	\$23
Half crayfish tail butternut pumpkin crayfish & prawn agnolotti pepita pesto bisque sauce	\$42

MAINS

Chargrilled beef tenderloin Jerusalem artichokes cavolo nero braised beef buckwheat Bordelaise sauce (gf)	\$59
Seared market fish pepperonata seared scallops chimichurri zucchini yellow capsicum veloute (gf)	\$46
Pan seared chicken breast mushroom & truffle puree potato fondant chicken thigh cigar Brussel sprouts chicken jus (df, n)	\$39
Grilled Barramundi baby fennel leek gratin fish bonbon chorizo crumb balsamic & yuzu gel lemon bisque	\$46
Seared duck breast braised red cabbage five spice duck sausage beetroot blackberry jus (gf, df)	\$49
Whole crayfish tail sautéed spinach beef cheeks potato mash pineapple citrus jus (gf)	\$79

SIDES

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

DESSERTS

Coconut mousse passionfruit & mango coulis pineapple almond sponge coconut sorbet (v, n)	\$19
Honey cake & white chocolate mousse popping candy yoghurt sorbet honey tuille (v)	\$18
Vanilla cheesecake strawberry compote beurre noisette raspberry & mascarpone ice cream (v)	\$18
Warm 64% chocolate fondant salted caramel melting heart blood orange salted caramel ice-cream (v, n)	\$19
Sorbet selection caramelised puff pastry (v, n)	\$19
Local cheese plate two cheeses crackers honey comb quince paste roasted almond nuts (n, v)	\$22
- Berry’s Creek Riverine Blue - Gipps land Victoria – Buffalo’s milk	
- Sunny West Cheddar - Denmark, Western Australia – Cow’s milk, creamy, mild cheddar	
- Hall Family Suzette Fromage - Margaret River, Western Australia – Cow’s milk	
- Double Cream Brie – Denmark, Western Australia	
<i>Extra cheese \$7.50 per serve</i>	

df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian
Ask your waiter to view our full vegan/vegetarian menu.

HEAD CHEF FRANTISEK ILIZI

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