



# Lunch Menu

## TO START

Selection of breads   smoked butter (v)	\$9
Homemade Focaccia   sun-dried tomato 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)	\$16
Chopped raw salmon   seaweed & rice cracker   soy   wasabi mayo (df, gf)	\$14

## ENTRÉES

C’s famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)	\$23
Seared scallops   carrot textures   ginger   pesto   pancetta crisps   soy & butter sauce (gf)	\$25
Freshly shucked oysters served natural or strawberry & balsamic granita   Kilpatrick   soy & chilli yuzu (df, gf)	\$29
Black Angus beef tartare   asparagus   rocket pesto   cured egg   lemon & caper   parmesan (n, gf)	\$25
Mozzarella & tomato Mille-feuille   black garlic   eggplant   olives   sauce vierge (v)	\$23
Half crayfish tail   smoked eggplant & ricotta tortellini   nduja crumb   bisque	\$42

## MAINS

Chargrilled fillet of beef   bone marrow potato   celeriac & horseradish puree   asparagus gremolata   madeira jus (gf)	\$59
Market fish   sweet & sour eggplant   yellow tomato emulsion   salt & pepper squid   olive-basil tapenade (df, gf)	\$46
Seared chicken breast   pea purée   chicken bonbon   asparagus & grapefruit   white wine sauce	\$44
Cone Bay Barramundi   zucchini & peas fricassee   courgette flower   prawns   pancetta   white wine sauce (gf)	\$46
Seared duck breast   miso glaze   buckwheat & spring onion   charred leek   dashi buckwheat milk (df, gf)	\$49
Whole crayfish tail   shaved kohlrabi   fennel puree   dill mayo   soy beurre blanc (gf)	\$79

## SIDES

Baby carrots   smoked yoghurt   spring onion   rocket pesto (v, gf, n)	\$14
Battered sweet potato chips   fermented chilli aioli   paprika & garlic salt (df, gf, v)	\$14
Yellow & green beans   mustard dressing   pancetta (df, gf)	\$14
Cucumber & radish   frisee salad   asparagus   red witlof   grapefruit (v, df, gf)	\$14

## DESSERTS

Milk chocolate crème brûlée   banana compote   vanilla ice cream   banana bread	\$19
Apricot panna cotta   nougat glacé   apricot sorbet   pistachio meringue (n, gf)	\$19
Caramel & orange mousse   orange Chantilly   Mandarin jelly   blood orange sorbet (gf)	\$19
Pistachio cream puff   raspberry gel & sponge   pistachio ice cream   Geraldton wax marshmallow (n)	\$19
Sorbet selection   caramelised puff pastry (v)	\$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, blue cheese	
- Sunny West Cheddar - Denmark, Western Australia – Cow’s milk, creamy, mild cheddar	
- Hall Family Suzette Fromage - Margaret River, WA – Cow’s milk, soft, washed rind cheese	
- Petite Fromage – Nannup, Western Australia – Cow’s milk, miniature white mould cheese	
- Double Cream Brie – Denmark, Western Australia	<b>Extra cheese \$8 per serve</b>

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.