Lunch Menu

WINTER 2026

TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Truffle Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, aji amarilo beurre blanc, murray cod caviar & wakame seaweed (a, gf)	9 each
Freshly Shucked Oysters, served Natural, Kilpatrick or Teriyaki Cucumber (a, gf, df)	9 each
Tempura Oyster, chilli jam, nori powder (a, df)	9 each
Wagyu Beef Cigars	28
Choice of: Truffle Aioli or Roasted Garlic Aioli	
Vegan Cigars (df, vg)	28
Choice of: Vegan Truffle Aioli or Vegan Roasted Garlic Aioli	
Calvisius Prestige, White Sturgeon Caviar (i)	10g | 115
Served with crumpets, crème fraiche, chive, shallots	30g | 255

ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Kingfish Ceviche, elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp (a, gf, df)	32
WA Scallop, warrigal & sweetcorn velouté, corn salsa, grapefruit reduction, watermelon radish (a, gf)	35
Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)	30
Half Crayfish Tail, tagliatelle pasta, sea vegetables, cherry tomato, crayfish bisque, lemon foam (a)	49

MAIN

Char-grilled Fillet of Beef, speck wrapped oxtail boudin, celeriac, red wine jus, green peppercorn (gf)	68
Seared Market Fish, WA mussels, celeriac, leek & onion fricassée, warrigal greens (a, gf)	58
Chicken Breast, chicken croquette, balsamic glazed onion, asparagus, salsa verde, red wine jus (gf)	49
Cone Bay Barramundi, prawn rillettes, caramelised cauliflower puree, potato, smoked eel, lemongrass veloute (a, df)	56
Pan Fried Duck Breast, roast beetroot, goat cheese & beetroot ravioli, beetroot tart, beetroot ketchup, red wine jus (gf)	58
Whole Crayfish Tail, tagliatelle pasta, sea vegetables, cherry tomato, crayfish bisque, lemon foam (a)	95
Margaret River Wagyu Beef Sirloin, beef tongue, black garlic puree, duxelles, baby carrot, stuffed morel, jus (gf)	95

SIDES

Truffle Mash (v)	20
Broccoli & Mixed Grain Salad, soaked raisins, mint (v, vg, gf)	18
Sautéed Local Snake Beans, spinach, peanut dressing (v, gf, n)	18
Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v)	18
Shoestring Fries (v)	14
Choice of: Truffle Aioli or Roasted Garlic Aioli	

DESSERT

Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df)	23
Cinnamon Apple Tart, shortbread, apple & cinnamon mousse, apple caramel, vanilla ice cream (gf)	23
Rhubarb and Pear Layer Cake, genoise sponge, pear mousse, rhubarb compote, mixed berry sorbet (gf)	23
Warm Valrhona Chocolate Mousse, crunchy feuilletine, truffle ice cream	23

(df) Dairy free, (gf) Gluten-free, (n) Contains Nuts, (v) Vegetarian, (vg) Vegan, (a) Australian, (i) Imported, (m) Mixed

No separate billing. Please be advised a merchant surcharge will apply to card payments.