



Lunch Menu

AUTUMN 2024

TO START

Selection of Breads and Homemade Focaccia	9
Choice of Lemon and Parsley Butter, Salted Butter, Olive Oil & Balsamic Vinegar	
Half Shell Scallop, caper & lemon butter, pumpkin purée	9 each
Freshly Shucked Oysters Served Natural or Kilpatrick or Soy & Yuzu (gf, df)	9 each
Panko Crumbed Oyster, chilli jam (df)	9 each
Wagyu Beef Cigars, lime & black pepper aioli (df)	28

ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Kingfish Ceviche, yuzu kosho mayo, radish, nori seaweed cracker, chilli oil, white miso dressing (gf, df)	32
Crayfish Tail, black potato croquette, watercress, yuzu dressing, desert lime, bisque hollandaise	49
Seared Scallops, pineapple & corn salsa, coriander, chorizo, yellow romesco sauce (df, n)	32
Paté en Croute, pistachio, pickled vegetables, pecorino foam, mushroom duxelles, egg yolk purée (n)	30

MAIN

Char-Grilled Fillet of Beef, broccolini, potato fondant, crispy shallot & pancetta, black garlic, celery oil (gf, df)	68
Seared Market Fish, peperonata, coconut rice cracker, fish cake, fish velouté, coconut mayo (gf)	58
Whole Crayfish Tail, black potato croquette, watercress, yuzu dressing, lime, bisque hollandaise	95
Seared Chicken Breast, celeriac & macadamia puree, radicchio, roasted shallot, port wine glaze (n)	49
Crispy Skin Barramundi, papaya salad, prawns, roasted peanuts, lemongrass velouté (gf, n)	56
Lamb Backstrap, pumpkin, whipped feta, balsamic glaze, lamb shoulder croquette, pumpkin seeds	58
Margaret River Wagyu Beef Sirloin, carrot purée, bulgogi, potato & cheese croquette, pickled onion	95

SIDES

Smashed Baby Potatoes, rocket pesto, parmesan (v, gf)	18
Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf)	18
Baby Cos Gems, parmesan cheese, crouton, caesar dressing (v)	18
Roasted Autumn Vegetables, garlic butter, seeded mustard dressing, crispy pancetta (gf)	18
Shoestring Fries, lime & black pepper aioli (v, gf)	14

DESSERT

Chocolate Fondant, salted caramel, raspberry, cocoa crumb, caramelised white chocolate ice cream	23
Tiramisu, orange crumble, coffee cream, cacao nibs, orange tuile, amaretto ice cream (n)	23
Hazelnut Roll, vanilla chantilly, gianduja, caramelized hazelnut, vanilla ice cream (n)	23
Rice Milk "Panna Cotta", strawberry compote, pistachio tuile, bergamot gel, mixed berry ice cream (vg, gf)	23

Cheese, served with dried fruits, quince paste, crispbread	15 ea
Maffra Cloth-Ashed Cheddar – Gippsland, VIC - <i>Ripened under ashed-cloth, sweet upfront notes with complex after tones</i>	
Hall Family Suzette Fromage, Margaret River, WA – <i>Cow's milk, soft, washed rind cheese</i>	
Shadows of Blue, Gippsland VIC – <i>Light, smooth blue cheese, extra creamy</i>	
Fromager D'Affinois, France - <i>Double crème cheese, silky mouth feel and creamy subtle flavour</i>	

(df) Dairy free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan
No separate billing. Please be advised a merchant surcharge will apply to card payments.