



# Lunch Menu

AUTUMN 2025

## TO START

Selection of Breads & Homemade Focaccia	9
<b>Choice of:</b> Smoked Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, caper & lemon butter, pumpkin purée	9 each
Freshly Shucked Oysters, served Natural, Kilpatrick or Soy & Yuzu (gf, df)	9 each
Panko Crumbed Oyster, chilli jam (df)	9 each
Wagyu Beef Cigars (df)	28
<b>Choice of:</b> Seeded Mustard Aioli or Roasted Garlic Aioli	

## ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Kingfish Ceviche, calamansi & coconut dressing, pearl onion, chilli, coriander oil, coconut crisp (gf, df)	32
Grilled Octopus, tomato & fennel relish, pistachio, octopus foam, charcoal tuile, kimchi sauce (gf, n)	32
Leek & Potato Soup, duck rillettes, spinach & roasted garlic puree, braised leek, potato crisps (gf, df)	30
Crayfish Tail, prawn wonton, sautéed wombok, ginger, soy shimeji, miso bisque sauce	49

## MAIN

Char-grilled Fillet of Beef, mushroom puree, pommes anna, tempura enoki, king oyster mushroom, jus (gf)	68
Seared Market Fish, pumpkin puree, seared scallops, fish cake, crispy kale, pepitas pesto, saffron sauce (gf)	58
Seared Chicken Breast, parsnip mash, chicken croquette, charred onion, parsley crust, jus	49
Crispy Skin Barramundi, clams, black-eyed peas, mire poix, dill & lime gel, bouillabaisse sauce	56
Pan Fried Duck Breast, braised red cabbage, duck rillettes, blackberry, fresh witlof, jus (gf)	58
Whole Crayfish Tail, prawn wonton, sautéed wombok, ginger, bisque & mushroom sauce	95
Margaret River Wagyu Beef Sirloin, celeriac & truffle puree, hazelnuts, crispy capers, jus (gf, n)	95

## SIDES

Roasted Brussels Sprout, feta, apple cider vinegar gel, sultanas, walnuts, maple syrup dressing (v, gf, n)	18
Triple Cooked Chips, rosemary salt (v, df)	18
<b>Choice of:</b> Seeded Mustard Aioli or Roasted Garlic Aioli	
Sautéed Mushroom, truffle & garlic dressing, spinach, sunflower seed, chilli, garlic butter (v, gf)	18
Radicchio & Rocket Salad, fresh pear, parmesan cheese, herbs, balsamic vinaigrette (v, gf)	18
Shoestring Fries (v)	14
<b>Choice of:</b> Seeded Mustard Aioli or Roasted Garlic Aioli	

## DESSERT

Dark Chocolate Mousse, raspberry, white chocolate ganache, mixed berry sorbet (vg, gf)	23
Banoffee Tart, caramelised bananas, almond crumble, five spice caramel, peanut tuile, vanilla ice cream (v, n)	23
Lemon & Yuzu Meringue, salted butter sablé, strawberry, yuzu jelly, strawberry sorbet (v)	23
Triple Chocolate Delice, hazelnut sponge, macaron, chocolate crumb, hazelnut ice cream (v, n)	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.