



Lunch Menu

AUTUMN 2026

TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Tomato, Chilli & Fennel Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, aji amarillo beurre blanc, murray cod caviar & wakame seaweed (gf, a)	9 each
Freshly Shucked Oysters, served Natural, Kilpatrick or Teriyaki Cucumber (gf, df, a)	9 each
Tempura Oyster, chilli jam, nori powder (df, a)	9 each
Wagyu Beef Cigars	28
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	
Vegan Cigars (df, vg)	28
Choice of: Vegan Smoked Curry 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 (gf, df, a)	32
WA Scallop, warrigal & sweetcorn velouté, corn salsa, grapefruit reduction, watermelon radish (gf, a)	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 (gf, a)	58
Chicken Breast, chicken croquette, sautéed greens, cherry, peanut, tahini eggplant puree, red wine jus (n)	49
Cone Bay Barramundi, tomato relish, anchovy, sour cream, courgette puree, tomato consommé (gf, a)	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

Roasted Brussels Sprout, cranberry, chestnut, maple syrup dressing (vg, gf, n)	18
Sautéed Local Snake Beans, spinach, peanut dressing (v, gf, n)	18
Cos Salad, poached pear, crouton, avocado puree, parmesan caesar dressing (v)	18
Triple Cooked Chips, rosemary salt (v)	18
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	
Shoestring Fries (v)	14
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	

DESSERT

Copacabana, chocolate coated coconut cream, mango & passionfruit tapioca, lime & cucumber sorbet (vg, gf)	23
Cinnamon Apple Tart, shortbread, apple & cinnamon mousse, apple caramel, vanilla ice cream (gf)	23
Pistachio Berry Bar, pistachio sponge, strawberry & raspberry compote, crumble, mixed berry sorbet (gf, n)	23
Earl Grey Chocolate Mousse, chocolate crèmeux, orange compote, tuile, chocolate ice-cream (gf)	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.