



# Lunch Menu

SPRING 2024

## TO START

Selection of Breads & Homemade Focaccia	9
<b>Choice of:</b> Sun-Dried Tomato Butter, Salted Butter or 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, <b>choice of:</b> jalapeño aioli or roasted garlic aioli (df)	28

## ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Cured King Ora Salmon, cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream (gf)	32
Seared Scallops, confit celeriac, apple cider vinegar gel, walnut, celeriac veloute, apple crisp (gf, n)	32
Kangaroo Tartare, saltbush, warrigal pesto, english mustard mayonnaise, beetroot tartlet, bread crisps (df)	30
Crayfish Tail, ricotta ravioli, chilli mayonnaise, orange, sea herbs, bisque foam	49

## MAIN

Char-grilled Fillet of Beef, asparagus, white onion purée, chimichurri, cavalo nero, red wine jus (gf)	68
Seared Market Fish, crispy couscous, green harissa, ratatouille, grilled squid, pickled cherry tomato (df)	58
Seared Chicken Breast, peperonata, lemon & parsley labneh, charred onion, yellow romesco sauce (n)	49
Crispy Skin Barramundi, brussels sprout, swordfish bacon, prawn sausage, potato crisps, mustard sauce (gf)	56
Pan Fried Duck Breast, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, horseradish (gf, n)	58
Whole Crayfish Tail, ricotta ravioli, pumpkin, chilli mayonnaise, orange, bisque foam	95
Margaret River Wagyu Beef Sirloin, sweet potato and miso purée, crispy kale, leek, rice cracker (gf, df)	95

## SIDES

Baby Cos Lettuce & Fresh Herb Salad, avocado purée, almond, yuzu citronette (gf, vg, n)	18
Triple Cooked Chips, rosemary salt, <b>choice of:</b> jalapeño aioli or roasted garlic aioli (v, df)	18
Sautéed Green Beans and Broccolini, garlic butter, seeded mustard dressing, crispy shallot (v)	18
Wombok Salad, cucumber, dukkah, mint, coriander, red wine vinaigrette (vg, gf)	18
Shoestring Fries, <b>choice of:</b> jalapeño aioli or roasted garlic aioli (v)	14

## DESSERT

Strawberry Swiss Roll, custard chantilly, strawberry, yuzu curd, lemongrass ice cream	23
Dark Chocolate Mousse, date pudding, passionfruit caramel, crunchy dates, passionfruit sorbet (vg, gf)	23
Pineapple Tart, tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream (vg, gf)	23
Triple Chocolate Delice, pistachio sponge, macaron, sesame tuile, chocolate crumb, pistachio ice cream (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.