# Lunch Menu

SUMMER 2026

**TO START**

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|---|---|
| Selection of Breads & Homemade Focaccia | 9 |
| **Choice of:** Tomato, Chilli & Fennel Butter, Salted Butter or Olive Oil & Balsamic Vinegar | |
| Australian Kalamata, Jumbo Green, Manzanilla & Leccino Olives | 13 |
| Half Shell Scallop, aji amarilo beurre blanc, murray cod caviar & wakame seaweed (a, gf) | 11 ea |
| Freshly Shucked Oysters, served Natural, Kilpatrick or Tempura Oyster, chilli jam, nori powder (a, df) | 9 ea |
| Kangaroo Tartare on Toast, native davidson plum, buckwheat, juniper aioli, beetroot | 18 |
| Wagyu Beef Cigars | 28 |
| **Choice of:** Parsley Aioli or Roasted Garlic Aioli | |
| Vegan Cigars (df, vg) | 28 |
| **Choice of:** Vegan Parsley Aioli or Vegan Roasted Garlic Aioli | |
| Calvisius Prestige, White Sturgeon Caviar (i) | 10g \| 115 |
| Served with crumpets, crème fraiche, chive, shallots | 30g \| 255 |

**ENTRÉE**

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|---|---|
| C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v) | 29 |
| Kingfish Ceviche, tiger's milk, green chilli, charred pickled baby onions, chilli oil, lime, sea vegetables (a, gf, df) | 34 |
| WA Scallop, apricot jam, cider & red apple gel, candied walnut crumb, apple crisp, herb salad (a, n) | 35 |
| Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n) | 30 |
| Half Crayfish Tail, butternut pumpkin risotto, sea vegetables, cherry tomato, crayfish bisque (a) | 49 |

**MAIN**

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|---|---|
| Char-grilled Fillet of Beef, potato fondant, crispy shallot, broccolini, greens, black garlic, carrot, red wine jus (gf) | 68 |
| Seared Market Fish, WA clams, pea, beans, mint, pear, fennel velouté, braised fennel, salmon roe (a, gf) | 58 |
| Chicken Breast, chicken croquette, onion, black olive tapenade, ratatouille, pommes anna, red wine jus (gf) | 49 |
| Cone Bay Barramundi, prawn wonton, caramelised cauliflower puree, lemongrass velouté (a, df) | 56 |
| Pan Fried Duck Breast, lentils, parsley, confit duck leg, carrot, bok choy, orange, red wine jus (gf) | 58 |
| Whole Crayfish Tail, butternut pumpkin risotto, sea vegetables, cherry tomato, crayfish bisque (a) | 95 |
| Margaret River Wagyu Beef Sirloin, beef tongue, harissa glaze, sweet potato, mushroom, red wine jus (gf) | 95 |

**SIDES**

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|---|---|
| Triple Cooked Chips, herb salt (v) | 20 |
| **Choice of:** Parsley Aioli or Roasted Garlic Aioli | |
| Sautéed Button Mushrooms, spinach, garlic butter (v, gf) | 18 |
| Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v) | 18 |
| Shoestring Fries (v) | 14 |
| **Choice of:** Parsley Aioli or Roasted Garlic Aioli | |

**DESSERT**

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|---|---|
| Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df) | 23 |
| Fresh Strawberry Tart, frangipane & strawberry compote, basil mousse, vanilla ice cream (v, n) | 23 |
| Pavlova, grapefruit custard, grapefruit chantilly, grapefruit salad, raspberry sorbet (gf, v) | 23 |
| Black Forest Gateau, cocoa sponge, vanilla chantilly, candied cherries, amaretto chocolate ice cream (n) | 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.