



# Lunch Menu - Special Offer

## T O S T A R T

Selection of breads   roast garlic & chive butter (v)	\$9
Sliced sourdough     smoked butter (v)	\$9
Marinated Australian olives in herbs (df, gf, n, v)	\$9
Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df)	\$14
Fremantle octopus   potato crisp   coriander & almond pesto   fermented chilli mayo (df, gf)	\$12

## ENTRÉES

C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)	\$23
Seared scallops   cauliflower florets   pipis   blood orange   xo reduction (gf)	\$25
Freshly shucked oysters served natural or     tempura & chilli mayo   Kilpatrick   soy & chilli yuzu (df)	\$28
Venison carpaccio   parmesan   braised rabbit croquettes   enoki mushrooms   wild leaves	\$25
Fremantle octopus   charred capsicum   potato fondant   shallot puree   capers (gf, df)	\$23
Half crayfish tail   butternut pumpkin   crayfish & prawn agnolotti   pepita pesto   bisque sauce	\$42

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## SPECIAL OFFER MAINS – Please choose from one of the following two mains

Pan seared chicken breast | mushroom & truffle puree | potato fondant | chicken thigh cigar | Brussel sprouts | chicken jus (df, n)

### OR

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)

## UPGRADE YOUR MAIN

Seared market fish   pepperonata   seared scallops   chimichurri   zucchini   yellow capsicum veloute (gf)	\$22
Chargrilled beef tenderloin   Jerusalem artichokes   cavolo nero   braised beef   buckwheat   Bordelaise sauce (gf)	\$35
Seared duck breast   braised red cabbage   five spice   duck sausage   beetroot   blackberry jus (gf, df)	\$27
Grilled Barramundi   baby fennel   leek gratin   fish bonbon   chorizo crumb   balsamic & yuzu gel   lemon bisque	\$22

## SIDES

Duck fat potatoes   rosemary & garlic aioli (gf, df)	\$14
Pear & rocket salad   maple walnuts   shaved parmesan (gf, n, v)	\$14
Roasted winter root vegetables glazed with truffle honey (gf, df, v)	\$14
Sautéed broccolini & kale   herb yoghurt   chilli flakes & seeds (v, gf)	\$14

## DESSERTS

Coconut mousse   passionfruit & mango coulis   pineapple   almond sponge   coconut sorbet (v, n)	\$19
Honey cake & white chocolate mousse   popping candy   yoghurt sorbet   honey tuille (v)	\$18
Vanilla cheesecake   strawberry compote   beurre noisette   raspberry & mascarpone ice cream (v)	\$18
Warm 64% chocolate fondant   salted caramel melting heart   blood orange   salted caramel ice-cream (v, n)	\$19
Sorbet selection   caramelised puff pastry (v, n)	\$19

*df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian*

*Ask your waiter to view our full vegan/vegetarian menu.*

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements. A small surcharge applies to all credit transactions.