



Lunch Menu – Special Offer

TO START

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|---|------|
| Selection of breads smoked butter (v) | \$9 |
| Homemade Focaccia sun-dried tomato butter (v) | \$9 |
| Marinated Australian olives in herbs (df, gf, v) | \$9 |
| Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry (df) | \$16 |
| Chopped raw salmon seaweed & rice cracker soy wasabi mayo (df, gf) | \$14 |

ENTRÉES

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|---|------|
| C’s famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v) | \$23 |
| Seared scallops carrot textures ginger pesto pancetta crisp soy & butter sauce (gf) | \$25 |
| Freshly shucked oysters served natural or strawberry & balsamic granita Kilpatrick soy & chilli yuzu (df) | \$29 |
| Black Angus beef tartare asparagus rocket pesto cured egg lemon & caper parmesan (n, gf) | \$25 |
| Mozzarella & tomato Mille-feuille black garlic eggplant olives sauce vierge (v) | \$23 |
| Half crayfish tail smoked eggplant & ricotta tortellini nduja crumb bisque | \$42 |

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

Seared chicken breast | pea purée | chicken bonbon | asparagus & grapefruit | white wine sauce

OR

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

UPGRADE YOUR MAIN

| | |
|---|------|
| Market fish sweet & sour eggplant yellow tomato emulsion salt & pepper squid olive-basil tapenade (df, gf) | \$22 |
| Chargrilled fillet of beef bone marrow potato celeriac & horseradish puree asparagus gremolata madeira jus (gf) | \$35 |
| Seared duck breast miso glaze buckwheat & spring onion charred leek dashi buckwheat milk (df, gf) | \$27 |
| Cone Bay Barramundi zucchini & peas fricassee courgette flower prawns pancetta white wine sauce (gf) | \$22 |

SIDES

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|--|------|
| Baby carrots smoked yoghurt spring onion rocket pesto (v, gf, n) | \$14 |
| Battered sweet potato chips fermented chilli aioli paprika & garlic salt (df, gf, v) | \$14 |
| Yellow & green beans mustard dressing pancetta (df, gf) | \$14 |
| Cucumber & radish frisee salad asparagus red witlof grapefruit (v, gf, df) | \$14 |

DESSERTS

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|---|------|
| Milk chocolate crème brûlée banana compote vanilla ice cream banana bread | \$19 |
| Apricot panna cotta nougat glacé apricot sorbet pistachio meringue (n, gf) | \$19 |
| Caramel & orange mousse orange Chantilly Mandarin jelly blood orange sorbet (gf) | \$19 |
| Pistachio cream puff raspberry gel & sponge pistachio ice cream Geraldton wax marshmallow (n) | \$19 |
| Sorbet selection caramelised puff pastry (v) | \$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.