



Lunch Menu

SPRING 2023

TO START

Selection of Breads and Homemade Focaccia with choice of Choice of Lemon and Parsley Butter, Salted Butter, Olive Oil & Balsamic Vinegar	9
Half Shell Scallop, Caper & Lemon Butter, Carrot 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, basil aioli (df)	28

ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
King Salmon Ceviche, cucumber gazpacho, cream cheese, radish, wasabi, yuzu (gf)	32
Crayfish Tail, vegetable brunoise, carrot purée, spinach tortellini, zucchini bisque	49
Seared Scallops, pineapple & corn salsa, coriander, chorizo, yellow romesco sauce (df, n)	32
Beef Tartare, capers, asparagus, camembert and parmesan, fermented chilli oil (gf)	30
Turkey Roulade, carrot purée, crispy kale, cranberries, roasted pistachio, gravy (gf, n)	30

MAIN

Char-grilled Fillet of Beef, asparagus, preserved lemon mayo, rocket pesto, hazelnut, sweet potato (gf, n)	68
Market Fish Roulade, potato, sugar snap peas, dill oil, mussel, chowder sauce (gf)	58
Whole Crayfish Tail, vegetable brunoise, carrot purée, spinach tortellini, zucchini bisque	95
Seared Chicken Breast, celeriac & macadamia puree, radicchio, roasted shallot, port wine glaze (n)	49
Crispy Skin Barramundi, papaya salsa, prawns, roasted peanuts, lemongrass veloute (gf, n)	56
Pork Fillet, miso glaze, parsnip puree, caramelised apples, Tuscan cabbage, crispy parsnip, sage jus (gf)	54
Margaret River Wagyu Beef Sirloin, onion & shio koji, celery, capers, red wine jus (gf, df)	95

SIDES

Smashed Baby Potatoes, rocket pesto, parmesan (v, gf)	18
Baby Cos Gems, parmesan cheese, crouton, Caesar dressing (v)	18
Roasted Zucchini, cous cous, sun dried tomatoes, mint, feta, sunflower seeds, pea puree (v)	18
Sautéed Green Beans, garlic butter, seeded mustard dressing, crispy pancetta (gf)	18
Shoestring Fries, basil aioli (v, gf)	14

DESSERT

Mango Pavlova, passion fruit compote, Chantilly cream, fresh berries, yuzu sorbet (gf)	23
Christmas pudding, brandy anglaise, cherry textures, nutmeg ice cream (gf, n)	23
Hazelnut roll, tonka bean Chantilly, Gianduja, caramelized hazelnut, tonka bean ice cream (n)	23
Raspberry dark chocolate slice, cacao nib tuile, olive oil, raspberry ganache, berry sorbet (vg, gf)	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.