

# TO START

Shoestring Fries (v)

Choice of: Jalapeño Aioli or Roasted Garlic Aioli

Selection of Breads & Homemade Focaccia  Choice of: Sun-Dried Tomato Butter, Salted Butter or Olive Oil & Balsamic Vinegar	9
Half Shell Scallop, caper & lemon butter, pumpkin purée	9 ea
Freshly Shucked Oysters, served Natural, Kilpatrick, Soy & Yuzu or Ruby Grapefruit Granita (gf, df)	9 ea
Panko Crumbed Oyster, chilli jam (df)	9 ea
Wagyu Beef Cigars (df) Choice of: Jalapeño Aioli or Roasted Garlic Aioli	28
ENTRÉE	
C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	
Cured King Ora Salmon, cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream (	gf)
Kangaroo Tartare, saltbush, warrigal pesto, english mustard mayonnaise, beetroot tartlet, bread crisps	(df)
Seared Scallops, caramelised cauliflower puree, fennel ketchup, apricot, wakame seaweed (gf)	
Chicken Roulade, spinach & roasted garlic farce, carrot purée, sugar snap peas, mint jelly, gravy (gf)	
Crayfish Tail, ricotta ravioli, chilli mayonnaise, orange, sea herbs, bisque foam	add 29
MAIN COURSE	
Char-grilled Fillet of Beef, asparagus, white onion purée, chimichurri, cavalo nero, red wine jus (gf)	
Crispy Skin Barramundi, brussels sprout, swordfish bacon, prawn sausage, potato crisps, mustard saud	ce (gf)
Pan Fried Duck Breast, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, horseradish (gf, n)	)
Seared Market Fish, crispy couscous, green harissa, ratatouille, grilled squid, pickled cherry tomato (df	i)
Pork Tenderloin, peperonata, lemon & parsley labneh, charred onion, yellow romesco sauce (n)	
Whole Crayfish Tail, ricotta ravioli, pumpkin, chilli mayonnaise, orange, bisque foam	add 59
Margaret River Wagyu Beef Sirloin, sweet potato & miso purée, crispy kale, leek, rice cracker (gf, df)	add 59
SIDES	
Baby Cos Lettuce & Fresh Herb Salad, avocado purée, almond, yuzu citronette (gf, vg, n) Triple Cooked Chips, rosemary salt (v, df)	18 18
Choice of: Jalapeño Aioli or Roasted Garlic Aioli Sautéed Green Beans & Broccolini, garlic butter, seeded mustard dressing, crispy shallot (v)	18
Wombok Salad, cucumber, dukkah, mint, coriander, red wine vinaigrette (vg, gf)	18

2 Course Menu \$109 per person Additional Course \$21 per person

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### **DESSERT**

Strawberry Swiss Roll, custard chantilly, strawberry, yuzu curd, lemongrass ice cream (v)

Pineapple Tart, tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream (vg, gf)

Peach Pavlova, fresh nectarine, chantilly, peach & nectarine compote, lychee ice cream (v, gf)

Triple Chocolate Delice, pistachio sponge, macaron, sesame tuile, chocolate crumb, pistachio ice cream (v, n)

#### CHEESE SELECTION

Choice of two cheeses served with dried fruits, quince paste, crispbread

### Maffra Cloth-Ashed Cheddar

Gippsland, Victoria

Ripened under ashed-cloth to allow for a thin rind to form and maximum moisture to be retained, sweet upfront notes with complex after tones.

### Fromager D'Affinois

France

Double crème cheese, has a silky mouth feel and creamy subtle flavour, thin white mould rind, and a paste that gradually develops a mild, sweet, creamy flavour.

## Halls Family Suzette Fromage

Margaret River, Western Australia

A soft washed rind cheese with a delicate smoky flavour that intensifies with age. Soft and creamy centre with a smooth, fine texture.

### Shadows of Blue

Gippsland, Victoria

Light and smooth blue cheese wrapped in natural bee's wax. It is waxed early in the ripening process to control the balance of sweet and pungent flavours. Extra creamy and very accessible to those that don't eat a lot of blue or beginning their blue cheese journey.

additional cheese 9