



TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Sun-Dried Tomato Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Half Shell Scallop, caper & lemon butter, pumpkin purée	9 ea
Freshly Shucked Oysters Served Natural or Kilpatrick or Soy & Yuzu (gf, df)	9 ea
Panko Crumbed Oyster, chilli jam (df)	9 ea
Wagyu Beef Cigars, choice of: jalapeño aioli or roasted garlic aioli (df)	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, confit celeriac, apple cider vinegar gel, walnut, celeriac veloute, crispy apple (gf, n)	
Chicken Roulade, spinach & roasted garlic farce, pumpkin purée, sugar snap peas, mint jelly, jus gras (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 sauce (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)	
Lamb Backstrap, 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)	18
Triple Cooked Chips, rosemary salt, choice of: jalapeño aioli or roasted garlic aioli (v, df)	18
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
Shoestring Fries, choice of: jalapeño aioli or roasted garlic aioli (v)	14

2 Course Menu \$109 per person

Additional Course \$21 per person

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan

Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.

SPRING 2024



DESSERT

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

Sticky Date Pudding, dark chocolate mousse, passionfruit caramel, crunchy dates, passionfruit sorbet (vg, gf)

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

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

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