



# Lunch Menu

WINTER 2024

## TO START

Selection of Breads and Homemade Focaccia	9
Choice of Truffle Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
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, truffle aioli (df)	28

## ENTRÉE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Kingfish Ceviche, yuzu kosho mayo, radish, nori seaweed cracker, chilli oil, white miso dressing (gf, df)	32
Crayfish Tail, black potato croquette, watercress, yuzu dressing, desert lime, bisque hollandaise	49
Seared Scallops, confit celeriac, apple cider vinegar gel, walnut, celeriac veloute, apple crisp (gf, n)	32
Paté en Croute, pistachio, pickled vegetables, pecorino foam, mushroom duxelles, egg yolk purée (n)	30

## MAIN

Char-Grilled Fillet of Beef, broccolini, potato fondant, crispy shallot & pancetta, black garlic, celery oil (gf, df)	68
Seared Market Fish, peperonata, coconut rice cracker, fish cake, coconut mayo, lime yogurt, fish velouté (gf)	58
Whole Crayfish Tail, black potato croquette, watercress, yuzu dressing, lime, bisque hollandaise	95
Seared Chicken Breast, pumpkin, spiced whipped feta, balsamic glaze, chicken croquette, pumpkin seeds	49
Crispy Skin Barramundi, brussels sprout, swordfish bacon, prawn sausage, potato crisps, mustard sauce (gf)	56
Pan Fried Duck Breast, turnip, glazed baby carrot, pickled kohlrabi, hazelnuts, cherry gel, horse radish (gf, n)	58
Margaret River Wagyu Beef Sirloin, carrot purée, bulgogi, potato & cheese croquette, pickled onion	95

## SIDES

Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf)	18
Smashed Baby Potatoes, rocket pesto, parmesan (v, gf)	18
Sautéed Mushroom Salad, baby spinach, bread crisp, chives, truffle dressing (vg)	18
Roasted Winter Vegetables, garlic butter, seeded mustard dressing, crispy pancetta (gf)	18
Shoestring Fries, truffle aioli (v, gf)	14

## DESSERT

Chocolate Fondant, blueberry, cocoa and chocolate crumb, vanilla ice cream	23
Tiramisu, orange crumble, cacao nibs, orange tuile, coffee ice cream	23
Apple Tart, maple syrup, vanilla almond ganache, short bread, cinnamon ice cream (vg, gf, n)	23
Raspberry Dark Chocolate Slice, cacao nib tuile, olive oil, raspberry ganache, mixed 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.