



## Lunch Menu

### TO START

Selection of breads   whipped butter & smoked salt   dukkah	\$9
Sliced sourdough   cultured truffle butter	\$9
Marinated Australian olives in herbs   spices & toasted almonds	\$9
Fish croquettes & parsley horseradish mayo	\$12
Wagyu beef cigars – melt in your mouth wagyu beef rolled in thin crispy “brick” pastry	\$14
King Salmon tartare   tapioca chips with fennel kimchi   cucumber jelly and herb mayo	\$12

### ENTRÉES

C's famous homemade potato gnocchi   spinach & gorgonzola cream   parmesan crust   Napolitana sauce	\$21
Terrine of ham hock   smoked duck breast & goose parfait   Manjimup truffles   rhubarb chutney   shallot rings	\$23
Lightly smoked salmon fish cake   creamed leek   capers & lime dressing   watercress leaves	\$19
Pan-roasted quail   sautéed king oyster mushrooms   fried quail egg   Jerusalem artichoke puree   truffle jus	\$22
Baldivis farmed rabbit and roast pistachio tortellini   roast carrot puree   grain mustard & pecorino sauce   pistachio foam	\$22
Poach then grilled Moreton Bay bug tail   smoked butter   celeriac truffle puree   cucumber   macadamia nuts	\$39

Add fresh Manjimup truffles \$10 - 2g

### MAINS

Roasted pork belly   aromatic braised red cabbage   pumpkin & ginger purée   croquette   crispy pepitas	\$39
Local Rankin cod   charred cos lettuce   yuzu dressing   creamy almond sauce   native purslane   slivered almonds	\$42
Herb-crust lamb rack & braised lamb shoulder   Le Puy lentils   celery & carrots   mustard   truffle jus	\$46
Chargrilled Kerrigan Valley Angus beef fillet   seasonal greens   braised beef stuffed onion   wasabi & soy	\$58
Whole local crayfish   smothered with chilli-garlic xo   lemon butter   chips   seaweed salt	\$75
Free range chicken thigh ballotine   spinach   spring onion   sweet potato gnocchi   almond satay sauce	\$42
Seared fish with prawns   fennel lemon fagottini   warm tomato & samphire concassé   buttery shellfish bisque	\$44

### SIDES

Fried brussel sprouts   sticky apple cider dressing   crunchy pepitas	\$13
Baby cos & radicchio leaves salad   sliced apple   goat curd   roasted almonds   chardonnay vinaigrette	\$13
Soft blanched green beans   confit garlic vinaigrette   crisp shallots   dukkah	\$13
Warm mushroom salad   mixed leaves   yuzu & soy dressing	\$13

### DESSERTS

Warm 64% chocolate fondant with milk chocolate melting heart and caramelized white chocolate ice cream	\$18
Raw lemon & vanilla “cheesecake”   mango puree   raspberry sorbet	\$19
Yoghurt parfait with toasted coconut   passionfruit gel   vanilla panna cotta & passionfruit sorbet	\$17
Chocolate & strawberry sphere with pistachio sponge   strawberry compote & sorbet	\$19
Local cheese plate   three cheeses   crackers   honey comb   quince paste   roasted almonds	\$22
- Berry's Creek Riverine Blue - Gipps land Victoria – Buffalo's milk	
- Margaret River Vintage Cheddar - Margaret River, Western Australia – Cow's milk, aged 12 months +	
- Hall Family Suzette Fromage - Margaret River, Western Australia – Cow's milk	
- Double Cream Brie – Denmark, Western Australia	
<i>Extra cheese \$7.50 per serve</i>	

(V): Vegetarian | (n): Contains nuts | Full Vegan menu available on request

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.