



Lunch Menu

TO START

Freshly baked petits pain (3 pieces) Chittering Valley extra virgin olive oil	\$8
Marinated mixed olives	\$9
Grilled chorizo	\$14
Spiced nuts	\$8

ENTRÉES

King Ōra salmon ceviche celeriac pannacotta hazelnuts parsley crunch mandarin granita	\$22
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream	\$19
Angus beef carpaccio gherkins & capers fresh asparagus & roquette pesto truffle mustard	\$19
Seared scallops asparagus & peas fricassée pressed ham hock peas purée kaffir lime	\$24
Twice-baked goat's cheese & beet soufflé heirloom beetroot salad pepitas pesto roasted nuts	\$22
Freshly shucked oysters served natural classic Kilpatrick soy & ginger yuzu granita & oyster gel	Dozen \$48 Half Dozen \$26
Char-grilled kangaroo Davidson's plum beetroot Macadamia nuts	\$21
Western Australian marron finger limes & beach herbs thermidor sauce	\$39

MAINS

Cone Bay Barramundi summer heirloom tomatoes cranberry beans roasted bell peppers fennel stuffed zucchini flower	\$43
Turkey ballotine pork & sage stuffing potato mash Brussel sprouts pumpkin traditional gravy	\$39
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream	\$35
Mushroom & potato "cannelloni" Puy lentils caramelised cauliflower purée herb oil	\$42
Black Angus beef fillet pomme purée asparagus braised beef croquette Macadamia nuts	\$46
Seared fish summer vegetables & greens smoked mussels yuzu lemon myrtle & ginger sauce	\$43
Trio of Timber Hill pork pumpkin & miso charred onions charcutière sauce	\$39
Wagyu beef tenderloin (MB9+) yuzu mayo shiitake marmalade potato gratin wagyu cigar	\$75

SIDES

Baby cos & roquette salad roasted seeds tomatoes radish lemon dressing	\$12
Shoe-string fries smoked paprika aioli	\$12
Asparagus & green beans hazelnuts herbs & vinaigrette	\$14
Quinoa & roasted beetroot salad roasted seeds	\$13
Roquette salad walnuts pear blue cheese orange dressing	\$14

DESSERTS

Traditional Christmas pudding brandy custard cherry textures whiskey ice cream	\$18
Milk chocolate & passionfruit mousse white & dark chocolate elements passionfruit textures	\$19
Strawberry & lavender pannacotta pistachio textures olive oil shortbread	\$16
Homemade sorbet selection caramelised puff pastry	\$16
Cheese board – choose two muscatels celery sticks quince paste fig & walnut terrine crisp bread	\$17
- Triple Cream Brie – Lobethal, South Australia	
- Comté – France	
- Fourme d'Ambert Blue – France	
- Vacherousse d'Argental – France	
<i>Extra cheese \$7.50 per serve</i>	

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.