



AUTUMN 2024
VEGETARIAN & PLANT BASED MENU

TO START

Selection of Breads and Homemade Focaccia

9

Choice of Lemon and Parsley Butter, Salted Butter, Olive Oil & Balsamic Vinegar

ENTREE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Roasted Pumpkin, quinoa, toasted walnut, pesto, balsamic glaze, pumpkin seed (vg, gf, n)

Sautéed Broccoli, white miso dressing, sesame, mushroom crisp, celery mayo, chilli (vg, gf)

Sweet Potato Croquette, watercress salad, smoked paprika mayo, radish, black garlic purée (vg, gf)

MAIN COURSE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Plant Based Meatball, carrot fondant, pickled onion, bulgogi glaze, carrot purée, chilli (vg, gf)

Tuscan Cabbage Tortellini, almond, yellow romesco sauce, rocket pesto, crispy kale, chilli oil (vg, n)

Tofu Tempura, pumpkin purée, radicchio, roasted shallot, macadamia, port wine glaze (vg, n)

SIDES

Smashed Baby Potatoes, rocket pesto, parmesan (v, gf)

18

Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf)

18

Baby Cos Gems, parmesan cheese, crouton, caesar dressing (v)

18

Shoestring Fries, lime & black pepper aioli (v, gf)

14

DESSERT

Rice Milk "Panna Cotta", strawberry compote, pistachio tuile, bergamot gel, mixed berry ice cream (vg, gf, n)

Dark Chocolate Cake, passion fruit and blood orange jelly, cacao nib tuile, passion fruit sorbet (vg, gf)

Sorbet Selection, vegan chocolate crumb, fresh fruits (vg)

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.