WINTER 2026
VEGETARIAN & PLANT BASED MENU

TO START

Selection of Breads & Homemade Focaccia 9

Choice of: Truffle Butter, Salted Butter or Olive Oil & Balsamic Vinegar

Vegan Cigars (df, vg) 28

Choice of: Vegan Truffle Aioli or Vegan Roasted Garlic Aioli

ENTREE

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

Pickled Cucumber Ceviche, elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp (vg, gf, df)

Asparagus, chive, sudachi gel, fermented white asparagus sauce, grape, parsley aioli (v)

Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)

MAIN COURSE

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

Cauliflower Florets, lemongrass & turmeric espuma, toasted almonds, cranberry gel, kaffir lime foam (vg, n, df)

Mushroom Risotto, caramelised onions, tempura enoki, crispy saltbush, baby king oyster, garlic crisp (vg, df, gf)

Tempura Globe Artichoke, herb puree, onion, asparagus, salsa verde, ricotta, vegetable jus (v, gf,)

SIDES

Truffle Mash (v) 20

Broccoli & Mixed Grain Salad, soaked raisins, mint (v, vg, gf) 18

Sautéed Local Snake Beans, spinach, peanut dressing (vg, gf, df, n) 18

Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v) 18

Shoestring Fries (v) 14

Choice of: Truffle Aioli or Roasted Garlic Aioli

DESSERT

Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df)

Glazed Carrot Cake, crushed almonds, mandarin whipped ganache, carrot & orange sorbet (vg, df, n)

Sorbet or Ice Cream Selection, fresh fruits (v)

2 Course Menu $118 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.