SUMMER 2026
VEGETARIAN & PLANT BASED MENU

TO START

Selection of Breads & Homemade Focaccia 9

Choice of: Tomato, Chilli & Fennel Butter, Salted Butter or Olive Oil & Balsamic Vinegar

Australian Kalamata, Jumbo Green, Manzanilla & Leccino Olives (vg) 13

Vegan Cigars (df, vg) 28

Choice of: Vegan Parsley Aioli or Vegan Roasted Garlic Aioli

ENTREE

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

Pickled Melon Ceviche, tiger's milk, green chilli, charred pickled baby onions, chilli oil, lime, sea vegetables (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)

Sweetcorn & Jalapeño Fritters, jalapeño aioli, compressed balsamic & honey radicchio, toasted almonds (v, n, df)

Butternut Pumpkin Risotto, roast pumpkin, caramelised onions, tempura enoki, saltbush pesto, crisp (vg, df, gf)

Stuffed Courgette Flower, black olive tapenade, pickled zucchini, ratatouille, pommes anna, vegetable jus (v, gf)

SIDES

Triple Cooked Chips, herb salt (v) 18

Choice of: Parsley Aioli or Roasted Garlic Aioli

Sautéed Button Mushrooms, spinach, garlic butter (v, gf) 18

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

Shoestring Fries (v) 14

Choice of: Parsley 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, blood 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.