

WINTER 2024
VEGETARIAN & PLANT BASED MENU



TO START

Selection of Breads and Homemade Focaccia 9
Choice of Truffle Butter, Salted Butter or 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 Broccolini, 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)
Mushroom Tortellini, braised leek, soy shimeji, truffle, potato crisp, English mustard, burnt onion broth (vg)
Tofu Tempura, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, parsnip crisp (vg, n)

SIDES

Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf) 18
Smashed Baby Potatoes, rocket pesto, parmesan (v, gf) 18
Sautéed Mushroom Salad, baby spinach, bread crisp, chives, truffle dressing (vg) 18
Shoestring Fries, truffle aioli (v, gf) 14

DESSERT

Apple Tart, maple syrup, vanilla almond ganache, short bread, cinnamon ice cream (vg, gf, n))
Raspberry Dark Chocolate Slice, cacao nib tuile, olive oil, raspberry ganache, mixed berry 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.