



SPRING 2024

VEGETARIAN & PLANT BASED MENU

TO START

Selection of Breads & Homemade Focaccia

9

Choice of: Sun-Dried Tomato Butter, Salted Butter or Olive Oil & Balsamic Vinegar

ENTREE

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

Beetroot Tartare, capers & shallot, saltbush, warrigal pesto, dijon mustard, bread crisp (vg)

Stuffed Pumpkin Flower, crispy couscous, green harissa, ratatouille, pickled cherry tomato (vg)

Compressed Watermelon, cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream (vg, gf)

MAIN COURSE

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

Plant-Based Meatball, crispy kale, sweet potato & miso purée, leek, rice cracker (vg, gf)

Eggplant Tortellini, yellow romesco sauce, peperonata, charred onion, crispy cavalo nero (vg, n)

Tofu Tempura, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, parsnip crisp (vg, n)

SIDES

Baby Cos Lettuce & Fresh Herb Salad, avocado purée, almond, yuzu citronette (gf, vg, n) 18

Triple Cooked Chips, rosemary salt, **choice of:** jalapeño aioli or roasted garlic aioli (v, df) 18

Sauteed Green Beans & Broccolini, garlic butter, seeded mustard dressing, crispy shallot (v) 18

Wombok Salad, cucumber, dukkah, mint, coriander, red wine vinaigrette (vg, gf) 18

Shoestring Fries, **choice of:** jalapeño aioli or roasted garlic aioli (v) 14

DESSERT

Pineapple Tart, tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream (vg, gf)

Dark Chocolate Mousse, date pudding, passionfruit caramel, crunchy dates, passionfruit 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.