



Lunch Menu

SUMMER 2024
Vegetarian & Plant Based

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)	29
Beetroot Tartare, capers & shallot, saltbush, warrigal pesto, dijon mustard, bread crisp (vg)	27
Stuffed Pumpkin Flower, crispy couscous, green harissa, ratatouille, pickled cherry tomato (vg)	27
Compressed Watermelon, cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream (vg, gf)	27

MAIN COURSE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	49
Plant-Based Meatball, crispy kale, sweet potato & miso purée, leek, rice cracker (vg, gf)	48
Eggplant Tortellini, yellow romesco sauce, peperonata, charred onion, crispy cavalo nero (vg, n)	48
Tofu Tempura, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, parsnip crisp (vg, n)	48

SIDES

Baby Cos Lettuce & Fresh Herb Salad, avocado purée, almond, yuzu citronette (gf, vg, n)	18
Triple Cooked Chips, rosemary salt (v, df)	18
Choice of: Jalapeño Aioli or Roasted Garlic Aioli	
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 (v)	14
Choice of: Jalapeño Aioli or Roasted Garlic Aioli	

DESSERT

Pineapple Tart, tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream (vg, gf)	23
Peach Pavlova, fresh nectarine, chantilly, peach & nectarine compote, lychee ice cream (v, gf)	23
Dark Chocolate Mousse, date pudding, passionfruit caramel, crunchy dates, passionfruit sorbet (vg, gf)	23
Sorbet Selection, caramelised puff pastry, fresh fruits (v)	23

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan
No separate billing. Please be advised a merchant surcharge will apply to card payments.