Lunch Menu

SUMMER 2026
Vegetarian & Plant Based

TO START

Selection of Breads & Homemade Focaccia **Choice of:** Malt & Molasses Butter, Salted Butter or Olive Oil & Balsamic Vinegar	9

ENTREE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Pickled Cucumber Ceviche, calamansi & coconut dressing, onion, chilli, coriander oil, coconut crisp (vg, gf)	27
Asparagus, chive, sudachi gel, fermented white asparagus sauce, grape, parsley aioli (v)	27
Heirloom Tomato, tomato consommé jelly, sundried tomato, tomato sorbet, basil, bread crisp (df, vg)	30

MAIN COURSE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	49
Cauliflower Florets, lemongrass & turmeric espuma, toasted almonds, cranberry gel, kaffir lime foam (vg, n)	48
Summer Pea Risotto, caramelised onions, sugar snap pea, parsley, crispy saltbush, garlic crisp (vg)	48
Tempura Globe Artichoke, spinach & swede puree, potato rosette, raisins, apple, mushroom, crispy sage, jus (v, gf)	48

SIDES

Roasted Brussels Sprout, cranberry, chestnut, maple syrup dressing (vg, gf, n)	18
Sautéed Local Oyster Mushrooms, button mushrooms, garlic butter chives (v, gf)	18
Rocket Salad, orange, pomegranate, pomegranate molasses, feta (v, gf)	18
Triple Cooked Chips, rosemary salt (v) **Choice of:** Smoked Paprika Aioli or Roasted Garlic Aioli	18
Shoestring Fries (v) **Choice of:** Smoked Paprika Aioli or Roasted Garlic Aioli	14

DESSERT

White Chocolate Mango Sphere, white chocolate mousse, ganache, coconut, piña colada sorbet (vg, gf)	23
Plant-Based Cheese Cake, coconut biscuit, candied cashew nut, glucose tuile, passionfruit sorbet (vg, gf, n)	23
Forest Floor Pavlova, lemon myrtle sponge, lemon myrtle chantilly, berry compote, strawberry sorbet (v, gf)	23
Sorbet or Ice Cream Selection, 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.