



Lunch Menu

AUTUMN 2026
Vegetarian & Plant Based

TO START

Selection of Breads & Homemade Focaccia	9
Choice of: Tomato, Chilli & Fennel Butter, Salted Butter or Olive Oil & Balsamic Vinegar	
Vegan Cigars (df, vg)	28
Choice of: Vegan Smoked Curry Aioli or Vegan Roasted Garlic Aioli	

ENTREE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)	29
Pickled Cucumber Ceviche, elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp (vg, gf, df)	27
Asparagus, chive, sudachi gel, fermented white asparagus sauce, grape, parsley aioli (v)	30
Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (vg, gf, df, n)	27

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, df)	48
Mushroom Risotto, caramelised onions, tempura enoki, crispy saltbush, baby king oyster, garlic crisp (vg, df, gf)	48
Tempura Globe Artichoke, cherry puree, peanut, eggplant, vegetable jus (vg, gf, n)	48

SIDES

Roasted Brussels Sprout, cranberry, chestnut, maple syrup dressing (vg, gf, df, n)	18
Sautéed Local Snake Beans, spinach, peanut dressing (vg, gf, df, n)	18
Cos Salad, poached pear, crouton, avocado puree, parmesan caesar dressing (v)	18
Triple Cooked Chips, rosemary salt (v)	18
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	
Shoestring Fries (v)	14
Choice of: Smoked Curry Aioli or Roasted Garlic Aioli	

DESSERT

Copacabana, chocolate coated coconut cream, mango & passionfruit tapioca, lime & cucumber sorbet (vg, gf, df)	23
Glazed Carrot Cake, crushed almonds, mandarin whipped ganache, carrot & orange sorbet (vg, df, n)	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.