



Group Set Menu

SUMMER 2025
VEGETARIAN & PLANT BASED

TO SHARE

Selection of Breads | Sun-Dried Tomato Butter (v)

ENTREE (choice of)

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 (choice of)

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

Shoestring Fries, roasted garlic aioli (v)

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

DESSERT (choice of)

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

Peach Pavlova, fresh nectarine, chantilly, peach & nectarine compote, lychee ice cream (v, gf)

Dark Chocolate Mousse, date pudding, passionfruit caramel, crunchy dates, passionfruit sorbet (vg, gf)

Sorbet Selection, caramelised puff pastry, fresh fruits (v)

(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.