Group Set Menu

WINTER 2026
VEGETARIAN & PLANT BASED

TO SHARE

Selection of Breads | Truffle Butter (v)

ENTREE (choice of)

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

Pickled Cucumber Ceviche, elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp (vg, gf, df)

Asparagus, chive, sudachi gel, fermented white asparagus sauce, grape, parsley aioli (v)

Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (vg, gf, df, n)

MAIN (choice of)

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

Cauliflower Florets, lemongrass & turmeric espuma, toasted almonds, cranberry gel, kaffir lime foam (vg, n, df)

Mushroom Risotto, caramelised onions, tempura enoki, crispy saltbush, baby king oyster, garlic crisp (vg, df, gf)

Tempura Globe Artichoke, cherry puree, peanut, eggplant, vegetable jus (vg, gf, df, n)

SIDES

Shoestring Fries, roasted garlic aioli (v)

Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v)

DESSERT (choice of)

Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df)

Glazed Carrot Cake, crushed almonds, mandarin whipped ganache, carrot & orange sorbet (vg, df, n)

Sorbet or Ice Cream Selection, 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.