



SUMMER 2023/24
VEGETARIAN & PLANT BASED MENU

TO START

Selection of Breads and Homemade Focaccia 9
Choice of Lemon and Parsley Butter, Salted Butter, Olive Oil & Balsamic Vinegar

ENTREE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)
Moroccan Spiced cous-cous, sultanas, charred onion, asparagus, pumpkin puree (vg)
Golden Beetroot Tartare, capers, shallot, radish, miso mayonnaise (vg, gf)
Roasted Garlic and Zucchini Soup, vegetable brunoise, carrot purée (vg, gf)

MAIN COURSE

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)
Plant Based Meatball, onion & shio koji, celery, vegetable demi glaze sauce (vg, gf)
Tuscan Cabbage Tortellini, almond, yellow romesco sauce, rocket pesto, crispy kale, chilli oil (vg, n)
Tofu Tempura, pumpkin puree, radicchio, roasted shallot, macadamia, port wine glaze (vg, n)

SIDES

Smashed baby potatoes, rocket pesto, parmesan (v, gf) 18
Baby Cos Gems, parmesan cheese, crouton, Caesar dressing (v) 18
Roasted zucchini, cous cous, sun dried tomatoes, mint, feta, sunflower seeds, pea puree (v) 18
Shoestring Fries, basil aioli (v, gf) 14

DESSERT

Yogurt cheese mousse, meringue, almond crunch, golden syrup candy, passionfruit sorbet (vg, gf, n)
Raspberry dark chocolate slice, cacao nib tuile, olive oil, raspberry ganache & sorbet (vg, gf)
Sorbet Selection, vegan chocolate crumb, fresh fruits (vg)

2 Course Menu \$99 per person
Additional Course \$21 per person

(df) Dairy free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan
Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.