



Melbourne Cup

TO START

House-Made Focaccia with sun-dried tomato butter

ENTREE

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 COURSE

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)

SIDE

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

Sauteed Green Beans and Broccolini, garlic butter, seeded mustard dressing, crispy shallot (v)

Shoestring Fries, roasted garlic aioli (v)

DESSERT

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

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

Sorbet Selection, vegan chocolate crumb, fresh fruits (vg)