



## *Vegan & Vegetarian Midweek Dinner*

*Three courses for \$99 per person*

### **T O S T A R T**

Freshly baked bread rolls (3 pieces)   Chittering Valley extra virgin olive oil (vg)	\$9
Marinated mixed olives (vg)	\$9
Spiced nuts (vg)	\$8

### **E N T R É E S**

Potato rosti   apple   fennel   mustard dressing (vg)
Asparagus & green beans   hazelnuts   herbs & vinaigrette (vg)
Roquette salad   walnuts   pear   orange dressing (vg cold)
Grilled avocado   buckwheat & seed salad   carrot textures   cashew aioli (vg)
C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)
Twice baked blue cheese soufflé   celeriac & truffle   apple textures   truffle ice-cream (v)

### **M A I N S**

Miso baked cauliflower   roasted cauliflower purée   pickled cauliflower   pine nuts (vg)
Roasted beetroot & pumpkin   pesto   roasted pistachio   mushroom cigar (vg)
Grilled avocado   buckwheat & seed salad   carrot textures   cashew aioli (vg)
C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)

### **S I D E S**

Triple cooked hand cut chips   cashew aioli (vg)	\$14
Asparagus & green beans   hazelnuts   herbs & vinaigrette (vg)	\$13
Roasted beetroot & pumpkin   roasted pistachio (vg)	\$14
Roquette salad   walnuts   pear   orange dressing (vg)	\$13

### **D E S S E R T S**

Raw lemon & vanilla cheesecake   mango purée   raspberry sorbet (vg)
Sorbet selection   fresh fruits (vg)
Vegan ice-cream   fresh fruits (vg)

*(V): Vegetarian | (VG): Vegan*

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.