



Lunch
Vegan & Vegetarian Menu

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)	\$17
Asparagus & green beans hazelnuts herbs & vinaigrette (vg)	\$17
Roquette salad walnuts pear orange dressing (vg cold)	\$18
Grilled avocado buckwheat & seed salad carrot textures cashew aioli (vg)	\$19
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$19
Twice baked blue cheese soufflé celeriac & truffle apple textures truffle ice-cream (v)	\$22

M A I N S

Miso baked cauliflower roasted cauliflower purée pickled cauliflower pine nuts (vg)	\$35
Roasted beetroot & pumpkin pesto roasted pistachio mushroom cigar (vg)	\$35
Grilled avocado buckwheat & seed salad carrot textures cashew aioli (vg)	\$35
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	\$35

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)	\$18
Sorbet selection fresh fruits (vg)	\$16
Vegan ice-cream fresh fruits (vg)	\$16

(V): Vegetarian | (VG): Vegan

HEAD CHEF FRANTISEK ILIZI

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