



## *Vegan & Vegetarian Midweek Dinner*

*Two courses for \$84 per person. Additional course \$15*

### **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 cooked parmesan & spinach soufflé   tomato fondue   black olive powder   parmesan 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)	\$18
Sorbet selection   fresh fruits (vg)	\$16
Vegan ice-cream   fresh fruits (vg)	\$16

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

HEAD CHEFS FRANTISEK ILIZI & MATTHEW LADKIN  
No separate billing. Please discuss with your waiter should you have any dietary requirements.