



Vegan & Vegetarian Midweek Dinner

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

TO START

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

ENTRÉES

Chopped cauliflower & broccoli vegan 'feta' toasted grains & nuts lemon dressing (vg cold)
Roquette salad walnuts semi dried tomato zucchini grilled vegan 'haloumi' (vg)
Grilled avocado buckwheat & seed salad pickled & purée carrot cashew aioli (vg)
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)
Parmesan & ricotta ravioli tomato fondue black olive powder sorrel veloute (v)

MAINS

Miso baked cauliflower roasted cauliflower purée sautéed mushrooms pine nuts (vg)
Grilled avocado buckwheat & seed salad carrot textures cashew aioli (vg)
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)
Riceless potato & mushroom risotto melted & crispy leeks rice crackers yeast flakes (vg)

SIDES

Roquette salad walnuts semi dried tomato bocconcini balsamico dressing (v)	\$13
Triple cooked hand cut chips truffle aioli rosemary salt (v or vg)	\$13
Winter vegetables with herb butter (v or vg)	\$14
Creamy royal blue potato gratin parmesan crumbs (v)	\$15
Chopped cauliflower & broccoli vegan 'feta' toasted grains & nuts lemon dressing (vg)	\$13

DESSERTS

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