



## Vegan & Vegetarian Lunch

### 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)	\$17
Roquette salad   walnuts   semi dried tomato   zucchini   grilled vegan 'haloumi' (vg)	\$18
Grilled avocado   buckwheat & seed salad   pickled & purée carrot   cashew aioli (vg)	\$19
C's famous homemade potato gnocchi   Napolitana sauce   spinach & gorgonzola cream (v)	\$19
Parmesan & ricotta ravioli   tomato fondue   black olive powder   sorrel veloute (v)	\$22

### MAINS

Miso baked cauliflower   roasted cauliflower purée   sautéed mushrooms   pine nuts (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
Riceless potato & mushroom risotto   melted & crispy leeks   rice crackers   yeast flakes (vg)	\$35

### 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)	\$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.