



## *Weekend Vegan & Vegetarian Lunch*

*Two courses for \$59 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)	\$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)
Triple cooked hand cut chips   truffle aioli   rosemary salt (v or vg)
Winter vegetables with herb butter (v or vg)
Creamy royal blue potato gratin   parmesan crumbs (v)
Chopped cauliflower & broccoli   vegan 'feta'   toasted grains & nuts   lemon dressing (vg)

### **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.