



*Choose an entrée and main course or a main course and dessert for \$96 per person.
Any additional course (entrée or dessert) is \$17 each.
Vegan & Vegetarian*

TO START

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

ENTRÉES

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)	
Double-baked blue cheese soufflé quince gel roasted hazelnuts frisée salad champagne sorbet (v)	

MAINS

Roast pumpkin & "feta cheese" cannelloni braised lentils pine nuts sage & kale chips (vg)	
Grilled avocado buckwheat & seed salad carrot textures cashew aioli (vg)	
C's famous homemade potato gnocchi Napolitana sauce spinach & gorgonzola cream (v)	
Wild mushroom & truffle risotto melted & crispy leeks rice crackers yeast flakes (vg)	

SIDES

Roasted red beetroot & broccolini salad toasted hazelnuts feta Balsamic dressing (v or vg)	\$10
Triple-cooked hand-cut chips smoked paprika aioli rosemary salt (v or vg)	\$10
Spring vegetables herb butter (v or vg)	\$10
Creamy royal blue potato gratin parmesan crumbs (v)	\$12
Roquette salad pear roasted walnuts blue cheese orange dressing (v)	\$10

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

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