



## Lunch

### Vegetarian & Vegan Menu

#### 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

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
Double-baked blue cheese soufflé   quince gel   roasted hazelnuts   frisée salad   champagne sorbet (v)	\$22

#### MAINS

Roast pumpkin & "feta cheese" cannelloni   braised lentils   pine nuts   sage & kale chips (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
Wild mushroom & truffle risotto   melted & crispy leeks   rice crackers   yeast flakes (vg)	\$35

#### 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)	\$18
Sorbet selection   fresh fruits (vg)	\$16
Vegan ice-cream   fresh fruits (vg)	\$16

(V): Vegetarian | (VG): Vegan

HEAD CHEFS FRANTISEK ILIZI

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