



*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
Spiced nuts (vg, n)	\$8

ENTRÉES

Roquette salad walnuts semi dried tomato zucchini grilled vegan 'haloumi' (vg, n)	
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 ricotta & herb soufflé roasted tomato sorbet roquette leaves tomato essence walnuts (v, n)	

MAINS

Roast pumpkin & "feta cheese" cannelloni braised lentils pine nuts sage & kale chips (vg, n)	
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 crackers yeast flakes (vg)	

SIDES

Triple-cooked hand-cut chips garlic & chive aioli rosemary salt (v or vg)	\$13
Baby carrots & green beans herb butter (v or vg)	\$13
Creamy royal blue potato gratin parmesan crumbs (v)	\$13
Roquette salad pear roasted walnuts blue cheese orange dressing (v, n)	\$13

DESSERTS

Raw lemon & vanilla cheesecake mango purée raspberry sorbet (vg, n)	
Sorbet selection fresh fruits (vg, n)	
Vegan ice-cream fresh fruits (vg, n)	

(V): Vegetarian | (VG): Vegan

HEAD CHEFS FRANTISEK ILIZI

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