



*Choose an entrée, main course & dessert for \$99 per person*

## *Vegetarian & Vegan Menu*

### **TO START**

Selection of breads   vegan butter & smoked salt   dukkah made with nuts (n, vg)	\$9
Marinated Australian olives in herbs   spices & toasted almond nuts (df, gf, n)	\$9
Sliced sourdough   cultured truffle butter (v)	\$8

### **ENTRÉES**

C's famous homemade potato gnocchi   spinach & gorgonzola cream   parmesan crust   Napolitana sauce (v)
Baby cos & radicchio leaves salad   sliced apple   roasted almond nuts   chardonnay vinaigrette (gf, n, vg)
Warm mushroom salad   mixed leaves   yuzu & soy dressing (df, gf, vg)

### **MAINS**

Tempura courgette flowers stuffed with vegan feta cheese   sweet potato gnocchi   almond nut satay sauce (df, n, vg)
Baked heirloom carrots on goat's curd   soft boiled buckwheat   toasted seeds   carrot caramel (gf, v)
Braised lentils with diced carrots   celery   sautéed king oyster mushrooms   Jerusalem artichoke puree (df, gf, vg)

### **SIDES**

Fried brussel sprouts   sticky apple cider dressing   crunchy pepitas (df, gf, vg)	\$13
Soft-blanch green beans   confit garlic vinaigrette   crisp shallots   dukkah made with nuts (df, gf, n, vg)	\$13

### **DESSERTS**

Raw lemon & vanilla "cheesecake"   cashew nuts   mango puree   coconut sable raspberry sorbet (df, gf, n, vg)
Sorbet selection   pistachio nut crumb   fresh fruits (n, vg)

*df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian | vg: Vegan*

HEAD CHEFS FRANTISEK ILIZI

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