



Choose either an entrée & main or main & dessert for \$96 per person

Vegetarian & Vegan Menu

T O S T A R T

- 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

E N T R É E S

- 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)

M A I N S

- 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)

S I D E S

- 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

D E S S E R T S

- 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.