



## Lunch

### 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)	\$21
Baby cos & radicchio leaves salad   sliced apple   roasted almond nuts   chardonnay vinaigrette (gf, n, vg)	\$18
Warm mushroom salad   mixed leaves   yuzu & soy dressing (df, gf, vg)	\$19

#### MAINS

Tempura courgette flowers stuffed with vegan feta cheese   sweet potato gnocchi almond nut satay sauce (df, n, vg)	\$35
Baked heirloom carrots on goat's curd   soft boiled buckwheat   toasted seeds   carrot caramel (gf, v)	\$35
Braised lentils with diced carrots   celery   sautéed king oyster mushrooms Jerusalem artichoke puree (df, gf, vg)	\$39

#### 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, v)	\$18
Sorbet selection   pistachio nut crumb   fresh fruits (n, vg)	\$16

*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.