



*Two Course Dinner \$96 per person  
additional course \$17*

*Vegetarian & Vegan Menu*

**TO START**

Selection of breads   vegan olive spread ( vg)	\$9
Marinated Australian olives in herbs (df, gf, vg)	\$9
Sliced sourdough   vegan olive spread (vg)	\$9

**ENTRÉES**

C's famous homemade potato gnocchi   spinach & gorgonzola cream   parmesan crust   Napolitana sauce (v)
Baby cos & radicchio salad   orange   fennel   Kalamata olives   orange vinaigrette (gf, n, vg)
Wild mushroom risotto   mixed leaves   pickled shimeji mushrooms   walnut parmesan (df, gf, n, vg)

**MAINS**

Tempura courgette flowers stuffed with vegan feta cheese   parsnip   caramelised apples   sautéed kale (df, n, v)
Grilled vegan haloumi   sweet corn salsa   pickled baby beet   puffed quinoa   radicchio (df, gf, vg)
Baked heirloom carrots   vegan feta   soft boiled buckwheat   toasted seeds   sweet potato puree (gf, v)
C's famous homemade potato gnocchi   spinach & gorgonzola cream   parmesan crust   Napolitana sauce (v)

**SIDES**

Fried brussel sprouts   sticky orange & rosemary dressing   roasted sunflower seeds (df, gf, vg)	\$14
Carrots, green beans & yellow squash   garlic oil & herbs (df, gf, vg)	\$14

**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.