



## Lunch

### 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)	\$8

#### ENTRÉES

C's famous homemade potato gnocchi   spinach & gorgonzola cream   parmesan crust   Napolitana sauce (v)	\$21
Baby cos & radicchio salad   orange   fennel   Kalamata olives   orange vinaigrette (gf, n, vg)	\$18
Wild mushroom risotto   mixed leaves   pickled shimeji mushrooms   walnut parmesan (df, gf, n, vg)	\$21

#### MAINS

Tempura courgette flowers stuffed with vegan feta cheese   parsnip   caramelised apples   sautéed kale (df, n,v)	\$35
Grilled vegan haloumi   sweet corn salsa   pickled baby beet   puffed quinoa   radicchio (df, gf, vg)	\$35
Baked heirloom carrots   vegan feta   soft boiled buckwheat   toasted seeds   sweet potato puree (gf, v)	\$39
C's famous homemade potato gnocchi   spinach & gorgonzola cream   parmesan crust   Napolitana sauce (v)	\$39

#### 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, v)	\$19
Sorbet selection   pistachio nut crumb   fresh fruits (n, vg)	\$19

*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.