



Two Course Dinner \$96 per person
additional course \$17
Vegetarian & Vegan Menu

T O S T A R T

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

E N T R É E S

C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)
Heirloom beetroot salad ash rolled vegan feta cheese witlof crispy buckwheat (gf, vg)
Wild mushroom risotto mixed leaves pickled shimeji mushrooms walnut parmesan (df, gf, n, vg)
Plant based croquette Jerusalem artichokes sautéed cavolo nero buckwheat (vg, df)

M A I N S

Tempura courgette flowers charred capsicum potato fondant shallot puree capers (df, vg)
Grilled vegan haloumi carrot chickpea tagine mini pita coriander & almond pesto (df, n, vg)
Roast butternut pumpkin & amaretti agnolotti butternut pumpkin puree pepita pesto (df, vg)
C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)

S I D E S

Sautéed broccolini & kale chilli flakes & seeds (vg, gf)	\$14
Roasted winter root vegetables (gf, vg)	\$14

D E S S E R T S

Coconut mousse passionfruit & mango coulis pineapple polenta cake coconut sorbet (vg, n, df, gf)
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.