



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)	\$9

ENTRÉES

C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)	\$21
Heirloom beetroot salad ash rolled vegan feta cheese witlof crispy buckwheat (gf, vg)	\$18
Wild mushroom risotto mixed leaves pickled shimeji mushrooms walnut parmesan (df, gf, n, vg)	\$21
Plant based croquette Jerusalem artichokes sautéed cavolo nero buckwheat (vg, df)	\$19

MAINS

Tempura courgette flowers charred capsicum potato fondant shallot puree capers (df, vg)	\$35
Grilled vegan haloumi carrot chickpea tagine mini pita coriander & almond pesto (df, n, vg)	\$35
Roast butternut pumpkin & amaretti agnolotti butternut pumpkin puree pepita pesto (df, vg)	\$39
C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)	\$39

SIDES

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

DESSERTS

Coconut mousse passionfruit & mango coulis pineapple polenta cake coconut sorbet (vg, n, df, gf)	\$19
Raw lemon & vanilla "cheesecake" cashew nuts mango puree coconut sable raspberry sorbet (df, gf, n, vg)	\$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.