



Three Course Dinner \$110 per person Vegetarian & Vegan Menu

TO START

Selection of breads | sun dried tomato & olive spread (vg, df)

ENTRÉES

C's famous homemade potato gnocchi | spinach & gorgonzola cream | parmesan crust | Napolitana sauce (v)

Tomato & vegan cheese Mille-feuille | black garlic | eggplant | olives | sauce vierge (vg)

Smoked eggplant tortellini | carrot textures | yellow tomato emulsion | pesto (df, gf, vg)

Avocado & cucumber | seaweed & rice cracker | soy | wasabi mayo (vg, df)

MAINS

Stuffed courgette flowers | sweet & sour eggplant | Napolitana sauce | olive-basil tapenade (df, vg)

Tempura tofu | miso glaze | buckwheat & spring onion | dashi buckwheat milk (df, vg)

Grilled vegan haloumi | pea falafel | vegan tzatziki | pea puree | grapefruit (df, vg)

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SIDES

Yellow & green beans | mustard dressing (vg, df, gf)

Cucumber & radish | frisee salad | asparagus | red witlef | grapefruit (vg, df, gf)

Battered sweet potato chips | fermented chilli aioli | paprika & garlic salt (vg)

DESSERTS

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

Raw lemon & vanilla "cheesecake" | cashew nuts | mango puree | coconut sable raspberry sorbet (df, gf, n, vg)

Sorbet selection | vegan chocolate crumb | fresh fruits (df, 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.