



*Two Course Dinner \$98 per person
additional course \$17
Vegetarian & Vegan Menu*

TO START

Selection of breads sun dried tomato & olive spread (vg, df)	\$9
Marinated Australian olives in herbs (df, gf, vg)	\$9
Homemade Focaccia sun-dried tomato olive spread (df, vg)	\$9

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, 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, gf)
Celeriac Fondant Yuzu kosho grilled pear Nasturtium salad pear gel Celeriac jus (df, vg)
Grilled vegan haloumi carrot chickpea tagine mini pita coriander & almond pesto (df, n, vg)
C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)

SIDES

Broccolini mustard dressing (vg, gf, df)	\$14
Baby carrots smoked yoghurt spring onion carrot pesto (v, gf, n)	\$14
Rocket leaves & ricotta salata cucumber & radish red witlof stone fruit (v, gf)	\$14
Battered sweet potato chips fermented chilli aioli paprika & garlic salt (vg, df, gf)	\$14

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 (vg, df)

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.