



Lunch

Vegetarian & Vegan Menu

TO START

Selection of breads sun dried tomato & olive spread (df, vg)	\$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)	\$23
Tomato & vegan cheese Mille-feuille black garlic eggplant olives sauce vierge (vg)	\$23
Smoked eggplant tortellini carrot textures yellow tomato emulsion pesto (df, gf, vg)	\$23
Avocado & cucumber seaweed & rice cracker soy wasabi mayo (vg, df)	\$23

MAINS

Stuffed courgette flowers sweet & sour eggplant Napolitana sauce olive-basil tapenade (df, vg, gf)	\$42
Tempura tofu miso glaze buckwheat & spring onion dashi buckwheat milk (df, vg)	\$40
Grilled vegan haloumi pea falafel vegan tzatziki pea puree grapefruit (df, vg)	\$42
C's famous homemade potato gnocchi spinach & gorgonzola cream parmesan crust Napolitana sauce (v)	\$44

SIDES

Yellow & green beans mustard dressing (vg, gf, df)	\$14
Cucumber & radish frisee salad asparagus red witlof grapefruit (vg, gf, df)	\$14
Battered sweet potato chips fermented chilli aioli paprika & garlic salt (vg, gf, df)	\$14

DESSERTS

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