

## Vegetarian tasting menu

### **Figs**

with house made ricotta, fresh pistachio and watercress

### **Pannise**

with macadamia, brocolini and chicory

### **Roasted beetroot**

with black rice, purple mustard and dill

### **Roast king brown mushroom**

with butternut pumpkin, radicchio and capers

### **Blood Orange sorbet**

with sorrel and lemon

### **Chocolate**

with dulce de leche, buckwheat and cocoa nibs

Six course 110

Wine pairing 89



THE GANTRY

Please note discounts and special offers will not be applicable on the tasting menu