

Vegan tasting menu

Heirloom tomato

with avocado and basil

Confit globe artichokes

with cipollini onions and parsley

Miso braised eggplant

with cashew gai lan and white soy

Roast king brown mushroom

with sugar loaf cabbage, spring peas & shoots

Blood Orange sorbet

with sorrel and lemon

Strawberry

with black sesame and shiso

Six course 110

Wine pairing 89



THE GANTRY

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