

Vegan tasting menu

Cucumber

with coconut yogurt, wasabi and shiso

Pannise

with macadamia, brocolini and chicory

Roasted beetroot

with black rice, purple mustard and dill

Charcoal grilled fennel

with burnt apple and pickled rhubarb

Coconut

with desert lime and dragon fruit

Peach

with burnt honey and ginger

Six course 110

Wine pairing 89



THE GANTRY

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