

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

Coconut

with desert lime and dragon fruit

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