

MENU

VEGAN

DINNER

Two courses 90
Three courses 115

••• ENTRÉE •••

Slow cooked Sorbello heirloom tomatoes, basil, white beans, wild rice crisps
Roasted eggplant, tomato and chilli jam, eggplant wafers, popcorn shoots
Charred and raw spring vegetables, nasturtium dressing, smoked almonds
Kombu set silken tofu, dashi vegetables, poached mushrooms, baby lettuces

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••• MAIN •••

Baby king brown mushrooms, spring greens, fresh pea and bean salsa, herb 'tea'
Spaghetti squash, Chipotle soffritto, charred broccolini, sprouting grains, kohlrabi
Cauliflower blossom piccalilli, smoked eggplant, freekah, holy basil
Spring vegetable orschiette, pickled chilli, wilted leaves, herb oil

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••• DESSERT •••

Coconut yoghurt ice cream, puffed grains, scorched agave
Spiced black figs, dark chocolate, sea salt and roasted hazelnuts
Confit strawberries, crushed berry salad, fruit sorbet, baby basil

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