

VIVID SYDNEY

SET MENU | 149PP

TO START

Sydney rock oyster, natural, mignonette, lemon • A, LD, LG

Dry-aged beef tartare, full blood wagyu bresaola, potato pave • LG

ENTREES TO SHARE

Artisan burrata, heirloom pumpkin, fig, endive, pepitas, sourdough • LG, V

Raw tuna crudo, harissa, roe, turmeric, ice plant • A, LD, LG

Seared Hokkaido sea scallop, beurre blanc, osietra caviar • I, LDO, LG

MAINS TO SHARE

Strip loin 300g, Riverine, 120-day grain fed Southern NSW MB2+ • LD, LG

Murray River cod, butter emulsion, Yarra Valley salmon roe, chive • A, LDO, LG

Duck fat potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Winter leaves, chardonnay dressing

TO FINISH

Salted caramel crème brulee, white chocolate, vanilla bean ice cream • LG, V

(LG) Low Gluten | (LD) Low Dairy | (V) Vegetarian | (VG) Vegan | (LGO) Low Gluten Option | (LDO) Low Dairy Option | (VO) Vegetarian Option | (VGO) Vegan Option
(A) Australian Seafood | (I) Imported Seafood | (M) Mixed Seafood Origin

VIVID SYDNEY

SET MENU | 249PP

TO START

Sydney rock oyster, natural, mignonette, lemon • A, LD, LG

Hokkaido sea scallops, ceviche, finger lime, avocado, chilli • I, LD, LG

Dry-aged beef tartare, full blood wagyu bresaola, potato pave • LG

ENTREES TO SHARE

Balmain Bay bug, chilled, tarragon mayonnaise, lemon

Lamb shoulder croquettes, pickled onion, hot mustard, aioli • LD

Raw tuna crudo, harissa, roe, turmeric, ice plant • A, LD, LG

MAINS TO SHARE

Fullblood wagyu striploin 300gm, Stone Axe BMS 9 + • LD, LG

Lobster tagliatelle, bisque, soft herbs • A

Duck fat potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Winter leaves, chardonnay dressing

TO FINISH

Profiteroles, chocolate crema, chocolate sauce, vanilla bean ice cream • V

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