



# V I V I D M E N U

2 course - \$95

3 course - \$110

## **Entrée** - Choice of

Duck liver terrine, Grand Marnier, beetroot  
Morcilla, sage butter, parsnip  
Mushroom pâté, truffle, porcini, Barossa bark  
Lobster & prawn tortellini, cream of bisque

## **Main** - Choice of

Tasmanian salmon, beurre blanc, chives, avruga caviar  
O'Connor beef sirloin, pepper sauce, watercress  
Berkshire pork Cotoletta, pistachio pesto, lemon  
Konjac prawn & saffron risotto, courgette, garlic butter

Served with ;

Roquette & bitter leave salad, pedro ximenez, lemon oil  
Fried brussels sprout, pumpkin seeds, aioli

## **Dessert** - Choice of

Ashed chevre, honey, pickled baby peach, lavosh  
Mulled wine poached beurre bosc, whipped ricotta, pecan  
Espresso, chocolate & cinnamon tart, royaltine

## **Add ons**

Sonoma sourdough, cultured butter \$5  
Sydney rock Oysters 6/12 \$42/\$79  
Shoestring fries \$14

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.