



V I V I D S E T M E N U

Entrée - Choice of

Saffron Crab Linguine

Saffron Emulsion - Blue Swimmer Crab - Cavolo Nero - Aleppo Chili

Spicy Tuna Tartare

Sunchoke- Crispy Chili Oil - Avocado Cream - Sourdough

Wild Mushroom Pate

Porcini - Barossa Bark

Main - Choice of

New Zealand Line Caught Snapper

Pistachio Pesto - Fennel - Yuzu

O'Connor Tenderloin

Truffled Onion - Asparagus - Bordelaise Sauce

Impossible Beef Ragu

Gigli Pasta - Macadamia Feta - Charred Onion

Served with ;
Roasted Chat Potato with Aioli
Witlof Salad with Verjus Vinaigrette

Dessert - Choice of

Poached Bosc Pear

Mulled wine - Jersey Milk Gelato - Pecan

Lemon Pavlova

Lemon curd - Berries - Chantilly Cream

3-Course Menu \$109 per person

Q dining Vivid menu available all dinner periods during VIVID Festival

VIVID cocktail are available at all times during VIVID at Q Dining and Hacienda