



V I V I D M E N U

2 course - \$95

3 course - \$110

Entrée - Choice of

Noix De Jambon, fig, creme fraiche, watercress

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

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.