

VIVID OPENING NIGHT

AT THE FENWICK

Friday 22nd May 2026

ADDITIONS

Grain Bakery Sourdough, cultured butter, sea salt (v) 14

Sydney Rock Oysters, verjus mignonette (gf, df) 8ea

Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche 15 ea

'Black River' Oscietra Caviar Tart, creme fraiche, chive 30 ea

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Snack

Heritage Beetroot Tartlet, orange, wasabi, cashew cream, pickled enoki, karkalla (ve, n)

1st Course

Moreton Bay Bug, gochujang, ginger, shimeji, lardo (gf, df)

2nd Course

NZ Hapuka, wilted greens, sudachi beurre blanc, roe (gf)

3rd Course

Coppertree Farms Aged Rump Cap MS4+, potato pave, cavolo nero, oyster cream (gf)

4th Course

Malto D'orzo, pineapple sorbet, miso cremeux, puffed wild rice (v/n)

Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (n) contains nuts

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holidays