

# VIVID SHARED TASTING MENU

5 COURSES | 155 PP

CLASSIC WINE PAIRING 85 PP  
PREMIUM WINE PAIRING 125 PP

## SALAD OF HEIRLOOM BEETROOT lingot d'argental, pistachio, aged balsamic (gf)

DOMAINE DE LA COMBE 'RÉSERVE PERSONNELLE' - LOIRE VALLEY, FRANCE  
2021 CHARLES JOGUET 'LES PETITES ROCHES' - CHINON LOIRE VALLEY, FRANCE

## SPANNER CRAB sabayon, finger lime, brioche

2024 GERARD BETRAND - PICPOUL DE PINET PICPOUL BLANC LANGUEDOC, FRANCE  
2016 GABRIELE SCAGLIONE 'ELLIS' - LANGHE BIANCO PIEDMONT, ITALY

## SPINACH LINGUINE Ballina clams, parsley & lovage emulsion

2025 LEEUWIN ESTATE 'ART SERIES' MARGARET RIVER, WA  
2023 TE MATA 'CAPE CREST' HAWKE'S BAY, NZ

## DUCK BREAST Jerusalem artichoke, macadamia, sour cherry (gf)

2022 FASOLI GINO 'LE CORTE DEL POZZO' - VALPOLICELLA VENETO, ITALY  
2020 LUIGI PIRA 'SERRALUNGA D'ALBA' - BAROLO NEBBIOLO PIEDMONT, ITALY

## PAVLOVA poached pear, blood orange chantilly (gf)

2023 YALUMBA 'FSW' BOTRYTIS VIOGNIER WRATTONBULLY, SA  
2020 CHÂTEAU COUTET - SAUTURNES GRAND CRU CLASSÉ BORDEAUX, FRANCE



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free  
Please notify staff of any food allergies

A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays.  
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.  
All debit cards will incur a 0.55% processing fee.