

A LA CARTE

2 COURSES 95 PP
3 COURSES 109 PP

STARTERS

GRILLED GLOBE ARTICHOKE chévre, preserved lemon, mint (gf, v)
HOKKAIDO SCALLOPS buttered leek, chive, verjus (gf)
CHARRED CALAMARI garlic cream, charred corn salsa (gf)
SWORDFISH TATAKI fennel, yuzu, extra virgin olive oil (gf, df)
PORK JOWL onion, carrot, fermented chilli (gf)

MAINS

OPEN RAVIOLO wild mushroom ragú, white bean, thyme (v)
PAN ROASTED OCEAN TROUT Jerusalem artichoke, cavolo nero, bergamot (gf)
GRILLED SNAPPER Spring Bay mussels, tomato bouillabaisse (gf)
MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil
WOLLEMI DUCK BREAST baby beetroot, witlof, black garlic (gf, df)
WAGYU HANGER STEAK cipollini, mustard greens, jus (gf, df)

[+] SIDES

BABY COS radicchio, radish (ve, gf) 18
SAUTÉED SEASONAL GREENS citrus oil, garlic crisp (v, gf, df) 18
ROASTED CARROTS yoghurt, smoked almond (gf) 18
CRISPY EGGPLANT chilli, maple, parsley, gruyère (v, gf) 18
FRIES chilli & lime salt, curry mayo (v, gf, df) 17

[+] DESSERT

COFFEE INFUSED BRULEE biscotti, cinnamon ice cream 21
VANILLA CHEESE CAKE poached pear, almond crumb, yuzu sortbet (gf) 21
PARIS BREST hazelnut praline, caramelised choux, milk ice cream 21
BLOOD ORANGE SORBET coconut mousse, kaffir lime, macadamia praline (gf, df) 21

SAILS

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

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

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VIVID SHARED TASTING MENU

6 COURSES | 185 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

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2023 TE MATA 'CAPE CREST' HAWKE'S BAY, NZ

RANGERS VALLEY SCOTCH FILLET chat potatoes, cos salad, Bordeaux butter (gf)

2023 TERRAZAS 'RESERVA' MALBEC MENDOZA, ARGENTINA
2019 CHÂTEAU BARON DE BRANE MERLOT-CABERNET SAUVIGNON MARGAUX

PRE-DESSERT chef's choice palate cleanser

PAVLOVA poached pear, blood orange chantilly (gf)

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



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