

VIVID TASTING MENU

5 COURSES 155 MATCHING WINES 75

GRAIN BAKERY ORGANIC SOURDOUGH AND PEPE SAYA BUTTER

CHEF'S SNACKS

SUPPLEMENTARY OYSTER COURSE

THREE FRESHLY SHUCKED OYSTERS (3P/PP) wakame oil, finger lime 24
NV HOUSE OF ARRAS 'BLANC DE BLANCS' CHARDONNAY Multi-Regional, Tasmania 22

SILVER TREVALLY CEVICHE jalapeño, finger lime, Geraldton wax, sesame crisp
2021 ESPORÃO 'BICO AMARELO' - VINHO VERDE DOC ALVARINHO Minho, Portugal

PAN ROASTED NZ HAPUKA smoked tomato beurre blanc, braised leek, black olive crumb
2019 OREMUS 'MANDOLAIS' - TOKAJI PDO FURMINT Tokaj, Hungary

MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil
2022 'M' DE MINUTY CÔTES DE PROVENCE AOP ROSÉ Provence, France

ROAST GRIMAUD DUCK BREAST salt-baked beetroot, macadamia cream, PX jus
2023 MULLINE PINOT NOIR Geelong, Victoria

SUPPLEMENTARY CHEESE COURSE

ASK FOR TODAY'S SELECTION 15

PASSIONFRUIT & WHITE CHOCOLATE MOUSSE yoghurt sorbet, mint meringue
2023 YALUMBA 'FSW' BOTRYTIS VIOGNIER Wrattontully, South Australia



PLEASE ALLOW 2.5 HOURS FOR TASTING MENU