

A luminous culinary journey across the Harbour, inspired by Vivid Sydney's 2025 theme – Vivid Dream. From the Opera House to King Dingo and Dreams Collide, this menu celebrates creativity, connection, and the dreamlike beauty of the night.

### **Dream in Two Bites Duo of Tartlets**

King crab, leek & wildfire tartlet  
Beetroot tartlet with Meredith Dairy goat's cheese

### **Golden Hour Golden Scallop**

Seared scallop on turmeric cauliflower silk, with native finger lime, tandoori oil and micro coriander (GF, MSC)

### **Blooming Dream Pumpkin Flower & Native Ricotta**

Corn and cheese-stuffed pumpkin flower with whipped anise myrtle ricotta, balsamic truss tomato, herb oil and micro radish (V)

### **Kaleidoscope Vivid Colour Salad**

Julienned vegetables, green apple, shaved cheese, toasted seeds, and cumin-honey yoghurt dressing, finished with red shiso (V, GF)

### **Ember & Essence Chef's Cut Tenderloin**

Herb-marinated tenderloin with caramelised shallots, honey-glazed Dutch carrots, truffle potato mash and Barossa Shiraz veal jus (GF)

**OR**

### **Sea & Tree Blue Gum-Brushed Barramundi**

Sustainable barramundi, crisp-seared and brushed with native blue gum oil, served with garlic skordalia and glazed Dutch carrots (GF, MSC)

### **Vivid on a Plate Finale Dessert**

Passionfruit chiboust layered cake, splashed with berry and mango coulis, adorned with gold chocolate crumble

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (H) Halal (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.