

# VIVID SYDNEY DEGUSTATION DINNER

## CANAPÉS

**Sydney Rock Oyster** delicate yuzu and gin mignonette,  
crisp pickled cucumber (Contains: Milk)

**Hunter Valley Beef** horseradish and goat cheese crémeux,  
citrus saffron emulsion, crisp toast  
(Contains: Gluten, Wheat, Eggs, Milk, Sulphites)

**Bush Tomato Tatin** herb pesto, crumbled feta (v)  
(Contains: Gluten, Wheat, Milk, Cashew)

**Freshly Baked Sourdough** Pepe Saya butter  
(v) (Contains: Gluten, Wheat, Barley, Oats, Milk)

## APPETISER

**Earth & Sea** seared scallops on a deep velvet beetroot  
emulsion, watermelon radish, orange and grapefruit, snow pea  
and ocean pearls (Contains: Fish, Mollusc, Egg)

## ENTREE

**The Balmain** house-made Balmain bug and prawn ravioli,  
lobster bisque, coral crustacean butter, sautéed crab and  
prawn (Contains: Fish, Crustacean, Milk, Egg, Gluten, Wheat)

## MAIN

**Ember & Vine** prime beef tenderloin, truffle-infused pumpkin  
purée, slow-roasted shallots, baby purple carrots, field  
mushrooms, Barossa red wine and thyme jus  
(Contains: Milk, Sulphite)

## DESSERT

**Moonrise** white chocolate and raspberry dome, meringue kiss,  
lime pearls, gold crumb and chocolate leaf  
(v) (Contain Wheat, Gluten, Milk, Soy, Egg)

**(v)** Vegetarian **(vg)** Vegan

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. Sealink is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.