

Penfolds® Vivid Gold Dinner

A luminous journey across Sydney Harbour, inspired by Vivid Sydney's 2025 theme — Vivid Dream.

As Sydney transforms into a kaleidoscope of colour and creativity, we invite you to sit back, cruise the sparkling foreshore, and immerse yourself in the wonder of the city at its most spectacular.

In the words of Festival Director Gill Minervini:

"Dreaming is as old as time and as universal as life itself. Dreams can be prophetic, life-changing and inspirational, as well as trivial, hilarious or terrifying."

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WIN a Penfolds Gold Dinner for two, valued at \$558

Share a photo from your cruise to go into the draw to win. All you have to do is tag us!

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Every dish a dream. Every view a masterpiece. Thank you for joining us on this journey across Sydney's most spectacular

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
Paired with Champagne Cuvée Brut NV, Champagne FRA

Golden Hour Golden Scallop

Seared scallop on turmeric cauliflower silk, with native finger lime, tandoori oil and micro coriander (GF, MSC)
Paired with Penfolds Max's Rose, Adelaide Hills TAS

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)
Paired with Penfolds Bin 311 Chardonnay, Adelaide Hills TAS

Kaleidoscope Vivid Colour Salad

Julienenned vegetables, green apple, shaved cheese, toasted seeds, and cumin-honey yoghurt dressing, finished with red shiso (V, GF)
Paired with Penfolds Max's Shiraz Cabernet, McLaren Vale SA

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)
Paired with Penfolds BIN 150 Marananga Shiraz, Barossa Valley SA

Vivid on a Plate Finale Dessert

Passionfruit chiboust layered cake, splashed with berry and mango coulis, adorned with gold chocolate crumble
Paired with Penfolds Father 10YO Tawny Port

(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.