



VIVID SYDNEY DEGUSTATION DINNER

CANAPÉS

Paired with Champagne Cuvée Brut NV, Champagne FR

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

Paired with Penfolds Bin 311 Chardonnay, Adelaide Hills SA

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

Paired with Penfolds Max's Pinot Noir, McLaren Vale SA

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

Paired with Penfolds St Henri Shiraz, Barossa Valley SA

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

Paired with Penfolds Father 10YO Tawny Port

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.