



Colourg

BY NELLY ROBINSON

SNACKS

CHEESE & ONION TART
BEETROOT & TUNA
SMOKED OYSTER with Blue Pearls
CHICKEN TOASTIE with Macadamia

We recommend adding a Tyrrell's Wines Experience for just \$65pp to the next four courses. Premium Tyrrell's Wines have been expertly paired by Tyrrell's Sommelier for each dish to further enhance the overall experience and flavour.

BREAD COURSE

RYE ARTISNAL with Pork Fat Butter

ENTRÉE

POACHED SALMON with Salmon Pearls & Lemon Myrtle

MAIN

LAMB SHOULDER with Asparagus, Herb Risotto & Bubbles

DESSERT

EDIBLE BANANA

DESSERT CANAPÉ

ROSE HEART

THE JACKSON

NEL



viv'd SYDNEY

@thejacksonsydney | @chefnellyrobinson | @tyrrellswines | @vivid Sydney

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

Sample menu only and subject to change. 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