## ASTER VIVID 2024 MENU

Enjoy a palate cleanser, two cocktails and two courses \$169 pp

### COCKTAILS

Palate Cleanser

Japanese Fuji Single Grain Whisky

Second Chance

Four Pillars Gin, Strawberry, Brioche, Balsamic, Yoghurt

Expedition

23 Calle Blanco Tequilla, Pistachio, Tepache, Green Tea

## FOOD MENU

Choose between the meat or vegan dish

# Entree

Free Range Chicken Pate, Organic Beetroot and Local Sydney Gin

Relish, Bread and Butter Project Brioche

Handmade Mushroom Pate, Piccalilli with Organic Vegetables and Buckwheat Cracker VE

### Main

Riverina Black Angus Tenderloin and Rangers Valley Black Onyx Brisket, Miso and Onion Puree, Fondant Potato

Slow Cooked Carrot, Miso and Onion Puree, Macadamia Feta, Mount Zero Organic Quinoa, Wakame Furikake VE

Please let one of our team know if you have any specific dietaries, food allergies or food intolerances

