

ASTER VIVID 2024 MENU

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

COCKTAILS

Palate Cleanser

Fuji Single Blended Japanese Whisky, lemon, pear, finger lime, honey

Second Chance

Four Pillars Gin, Strawberry, Brioche, Balsamic, Yoghurt

Expedition

Batanga 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



VIVID
SYDNEY
24 MAY - 15 JUNE 2024

VE – vegan