

Vivid Dinner

M E N U

E N T R É E

Three mushroom ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

M A I N Served alternatively

Gremolata-rubbed Barramundi with salsa verde, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Twice-cooked crispy skin chicken, with salsa verde, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF)

Vegan option available on request

D E S S E R T

Served alternatively

Lemon and lime tart served with strawberries and thickened cream (GF)

Chocolate raspberry coconut pebble served with raspberry sauce (VG)

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

Valid on 7.00pm Vivid Dinner and 7.30pm Vivid Dinner departures.

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 allergies. 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.