

# VIVID GOLD DINNER

## Canapés

**Peking Parcel** peking duck crêpe, bound with chive and hoisin sauce  
(Contains: Wheat, Gluten, Rye, Barley, Oats, Soy, Sesame)

**The Bloom** delicate pumpkin flower filled with a fragrant spiced vegetable stuffing, rich aged balsamic reduction  
(VG) (Contains: Wheat, Gluten, Soy)

**Crab & Wildfire** leek tartlet, Alaskan king crab and native wildfire mayo  
(Contains: Wheat, Gluten, Crustacean, Shellfish, Fish, Egg, Milk, Soy)

**Freshly Baked Sourdough** butter medallion  
(V) (Contains: Gluten, Wheat, Barley, Oats, Milk)

## Appetiser

**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

**House-Made Orecchiette** 24-hour slow-cooked lamb ragù, aged shaved parmesan, wattleseed  
(Contains: Wheat, Gluten, Egg, Milk)

## Main

**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

**Blush & Gold** 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.