

PRE-THEATRE DINNER

+ 2 COURSES FOR \$59 +

CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT

BOOKINGS ESSENTIAL

ENTRÉE

1. MUSHROOM TERRINE / PISTACHIO / PICCALILLI / HERB SALAD (GF/VG)
2. CURED SALMON / FINGERLIME / FRIED CAPER LEAVES / PICKLED SHALLOT SALSA / ROE (GF/DF)
3. CHAR SIU PORK BELLY / PICKLED DAIKON / SPICED CASHEW / SCHEZUAN RICE PAPER (DF)
4. MACRO MEATS KANGAROO TATAKI / WAFU SOY DRESSING / SPRING ONION / SESAME / PUFFED WILD RICE (GF/DF)

MAINS

1. CHICKEN SUPREME / SWEETCORN PUREE / CORN RIBS / ASPARAGUS / PANCETTA CRUMB
2. SEARED ATLANTIC SALMON / BROCCOLINI / BEARNAISE / LEMON (GF)
3. BLACK ANGUS STRIPLOIN / PARSNIP PUREE & CRISPS / PORT JUS
4. GNOCCHI / FOREST MUSHROOM RAGU / WARRIGAL GREENS / PINE NUTS / CAVOLO NERO (GF/V)

DESSERTS

1. SA THREE CHEESES / QUINCE / RED-WINE POACHED PEAR / WALNUTS / LAVOSH
2. S'MORES CHOCOLATE NEMESIS / DUCLE CREMA / TORCHED MERINGUE / SABLE CRUMB (GF)
3. STICKY DATE PUDDING / TOFFEE CARAMEL / ALMOND NOUGATINE / CHAI ICE CREAM (GF)

ADD-ON - SIDES \$14

FRIES / HERB SALT / CHIMMI CHURRI AIOLI

BROCCOLINI / LEMON LABNEH / ALMOND FLAKES (GF/V)

POTATO GRATIN / ROMANESCO / PECORINO (GF/V)

CAULIFLOWER GRATIN (V)

OAK LETTUCE / SPICED PEPITAS / HERB VINAIGRETTE (GF/VG)

ROMAINE LETTUCE / TOMATO / PEPPERONCINI / OLIVES / PARMESAN CROUTONS /
HERB DRESSING (V)