

# PRE-THEATRE DINNER

+ 2 COURSES FOR \$52 +

CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT

BOOKINGS ESSENTIAL

## ENTRÉE

1. MUSHROOM & PISTACHIO TERRINE / PICCALILLI / HERB SALAD (GF/VG)
2. SEARED KINGFISH / PICKLED SHALLOT SALSA / CASHEW MILK / BONITO FLAKES / HARISSA MAYO (GF/DF)
3. TWICE COOKED PORK BELLY / DAVIDSON PLUM GLAZE / ASIAN HERBS / HONEY MACADAMIA (DF)
4. MACRO MEATS KANGAROO TATAKI / WAFU SOY DRESSING / SPRING ONION / SESAME / PUFFED WILD RICE (GF/DF)

## MAINS

1. CHICKEN SUPREME / BLACK GARLIC / ASPARAGUS / MUSHROOM & WALNUT RAGU / PANCETTA CRUMB
2. SEARED ATLANTIC SALMON / ROMESCO / BABY QUOKES & DILL SALAD (GF/DF)
3. BLACK ANGUS STRIPLOIN / PARSNIP PUREE / PORT JUS (GF)
4. SPICED CAULIFLOWER / SMOKED PUMPKIN PUREE / GREEN TAHINI / POMEGRANATE & HERB SALAD (GF/VG)

## DESSERTS

1. SA THREE CHEESES / QUINCE / 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 / CHIMICHURRI AIOLI

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

SZECHUAN SMASHED CHAT POTATOES / GARLIC (V)

MAC & CHEESE (V)

MIXED LEAF / SPICED PEPITAS / HERB DRESSING (GF/VG)

ROMAINE LETTUCE / TOMATO / CUCUMBER / RED ONION / FETA / HERB VINAIGRETTE (GF/VG)

COAL

CELLAR+GRILL