

PRE-THEATRE DINNER

+ 2 COURSES FOR \$52 +

CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT

BOOKINGS ESSENTIAL

ENTRÉE (Choice)

1. MUSHROOM & PISTACHIO TERRINE / PICCALILLI / HERB SALAD (GF/VG)
2. CITRUS CURED SALMON / ORANGE & MINT DRESSING / BABY QUOKES /
TRUFFLE MAYO / ANNATTO OIL (GF/DF)
3. MACRO MEATS KANGAROO TATAKI / WAFU SOY DRESSING / SPRING ONION /
SESAME / PUFFED WILD RICE (GF/DF)
4. TWICE COOKED PORK BELLY / STICKY VINEGAR GLAZE / CRÈME FRAICHE /
APPLE & GREEN PAPAYA / GARLIC CHIPS

MAINS (Choice)

1. SPICED CAULIFLOWER / SMOKED PUMPKIN PUREE / GREEN TAHINI /
POMEGRANATE & HERB SALAD (GF/VG)
2. CHICKEN SUPREME / CONFIT GARLIC & SAFFRON CREAM / BRUSSEL SPROUTS / ANGEL HAIR CHILLI (GF)
3. SEARED ATLANTIC SALMON / SEAFOOD VELOUTE / HERB OIL / FENNEL, DILL & RADISH SLAW (GF)
4. BLACK ANGUS STRIPLOIN / POMME PUREE / PORT JUS (GF)

DESSERTS (Choice)

1. SA THREE CHEESES / QUINCE / WALNUTS / LAVOSH
2. BROWNIE DELIGHT / PEANUT BUTTER / RASPBERRY GEL / CREAM CHANTILLY /
PEANUT PRALINE CRUMBLE
3. STICKY DATE PUDDING / TOFFEE CARAMEL / GINGER BRANDY SNAP /
RUM & RAISIN 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)

ROAST PUMPKIN / MIXED LEAVES / BURRATA / HERB VINAIGRETTE /
DUKKAH / PEPITAS (GF/V)



CELLAR+GRILL

