

PRE-THEATRE DINNER

+ 2 COURSES FOR \$59 +

CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT

BOOKINGS ESSENTIAL

ENTRÉE (Choice)

1. BEET TARTARE / PICKLED DAIKON / AVOCADO / CARROT PUREE / HONEY GOAT CURD / WALNUT / CROSTINI (VGO)
2. CITRUS CURED SALMON / ORANGE & MINT DRESSING / BABY QUKES / 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. SPRING CROQUETTE / CHICKPEA & ARTICHOKE / HERB & BUTTERBEAN PUREE / QUINOA (VG/GFO)
2. CHICKEN SUPREME / CONFIT GARLIC & SAFFRON CREAM / BRUSSEL SPROUTS / BACON / 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 PASTE / CHARLESWORTH NUTS / LAVOSH (GFO)
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)

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

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