

PRE - THEATRE

2 Course 95

3 Course 110

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Garlic pizzetta, whipped ricotta, Malfroy's golds wild honey, Blue Mountains, NSW

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ANTIPASTI (a choice of)

Burrata, Fennel Marmellata, Orange, Pollen, Green Oil

Market Crudo (A), Caviar (I), Red Apple, Caper Leaf, Lemon Dressing

Beef carpaccio, aioli, capers, parmesan, preserved truffle dressing

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MAINS (a choice of)

White onion & rosemary risotto, mushrooms, parmesan, crispy Jerusalem artichokes

Baby barramundi (A), mushrooms, smoked celeriac, guanciale, celery, parsley, lemon

Duck breast, beetroot blackberry purée, radicchio, turnip, red garnet

Brooklyn valley eye fillet, MBS3+ grass fed, mushroom, Gippsland VIC

ADD 40

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SIDES (to share)

Red mignonette, cos, soft herbs, verjuice

Duck fat roasted potatoes

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DESSERT (a choice of)

Gowings tiramisu

Gelato scoop (milk chocolate or vanilla)

Cheese selection (two cheeses from the trolley)

Executive Chef: James Kidman

Head Chef: Hamish Waddel

Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)
Please advise staff of any allergies | A 10% service charge applies to groups of 6+guests All credit cards incur a 1.5% charge