

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, green and red tomatoes, cucumber,
lemon balsamic, basil

Market Crudo (M), blood orange, cucumber,
chilli, radish, trout roe (I)

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

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MAINS (a choice of)

Risotto of asparagus, lemon, snow pea shoots,
mascarpone, parmesan

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

Roasted breast of chicken, porcini,
mushroom fricassee, lemon thyme

Brooklyn Valley eye fillet, MBS3+ grass fed, ADD 40
mushroom, Gippsland VIC

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SIDES (to share)

Salad of cos, mignonette, seasonal herbs, EVOO, lemon balsamic
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)

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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 | No spilt payments