



PRE-THEATRE MENU

One course \$35 | Two course \$55 | Three course \$65

ENTREES

GRILLED HERB FLATBREAD (DF)

Served with baba ghanoush, hummus, taramasalata

MARKET SASHIMI (GF) (DF)

Lime & dashi dressing, kimchi, edamame, radish

MARINATED BBQ QUAIL (GF) (DF)

Peach & tarragon salsa, puffed grains, black garlic, pickled radish

MAINS

WHITE BEAN RAVIOLI (VG)

Yuzu, chilli, garlic, shiitake

CRISPY SKIN BARRAMUNDI (GF)

Charred corn salsa, preserved lemon & cauliflower puree

SLOW COOKED DUCK (GF) (DF)

Pistachio tabouli, pomegranate dressing

DESSERTS

LEMON CURD TART

Poached rhubarb & double cream

BALSAMIC STRAWBERRIES (VG) (GF)

Coconut & kaffir lime sorbet