

PRE-THEATRE MENU

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]

Risotto, Mushrooms, Rosemary, Parmesan, Crispy Jerusalem Artichokes

Swordfish [I], radicchio, gold raisin, pine nut dressing, apple balsamic

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]

Please advise staff of any allergies

A 10% service charge applies to groups of 6+guests | All credit cards incur a 1.5% charge