

Nº35

PRE THEATRE MENU

2-courses

(entrée/main) (main/dessert)

75 per person including a glass of
selected sparkling, red or white wine

These dishes have been thoughtfully curated to enhance your dining experience while ensuring you arrive to the theatre on time!

Entrées

Beetroot tartare, fetta cream, beetroot ketchup, apricot gel,
spiced citrus vinaigrette, seeded cracker (v, lg, h) *ndi available*

Ravens Creek Farm Berkshire pork croquette,
celeriac rémoulade, beetroot gel

Mains

Gippsland braised beef, parsnip purée,
baby carrots, parsnip crisps, beef jus (lg, h)

Potato gnocchi, mixed mushroom ragout, crispy enoki,
caramelised onion, shaved parmesan (v, h) *lg available*

Desserts

Baileys brûlée, fresh berries, vanilla short bread

Cream cheese panna cotta, yuzu gel,
compressed orange & lime, rosemary tuille (lg, h)

(v) vegetarian (lg) low gluten (ndi) no dairy ingredients (h) halal

Discounts not applicable to the above menu pricing.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal & subject to change without notice.