



World of Wearable Art 2026

Pre-show set menu

17th September – 4th October

Two courses, \$79pp

TO SHARE

Aro ciabatta, rye & caraway sour dough

taramasalata, salted bluenose roe, smoked paprika, avocado oil, warmed olives, preserved lemon oil

MAIN – choice of

Market fish

smoked fish cake, aged cheddar, leek & potato, lemon, chive & caper crème fraiche, asparagus & fennel salad, cider vinaigrette

Shed 5 fish & chips

battered fish fillets, triple cooked chips, cos salad, pickled red onion, green goddess, tartare, lemon

Braised beef cheek bourguignon

pancetta, mushroom, parsley pomme purée, baby carrots, pinot shallots, mustard cress

Napa cabbage & shiitake dumplings

tamarind & coconut satay, wood ear, pickled radish & coriander, paenut togarashi (Vegan)

DESSERT – choice of

Valrhona chocolate marquise

spiced cherries, cherry gel, chocolate genoise, brandy mascarpone

Sticky date & pecan sponge

whipped butterscotch, apple purée, cinnamon & yoghurt ice cream

Pineapple & coconut eton mess

pineapple & kaffir lime, vegan meringue, vanilla coconut espuma, toasted coconut (Vegan)

Cheese

gorgonzola dolce from Italy, Little River brie from Nelson, served with fig & walnut crackers, olive oil crostini, quince, fruit

To ensure all guests get to the show on time, we only accept one payment per table.

Please note, there will be a surcharge of 1.7% on all credit card transactions.