



# Pre Theatre Menu

Working closely with some of Australia's finest producers, our tasting menu showcases the very best that our region has to offer, with a focus on sustainable, ethical and seasonal ingredients.

**2 courses for 60 | 3 courses for 75**

## Small Plates

Burrata cheese, seasonal tomato, balsamic dressing, basil and toasted almonds

Seared tuna, shaved papaya herb salad, soy dressing

Beetroot cured Tasmanian ocean trout, shaved beetroot, whipped feta

## Large Plates

Beef filet, braised ox tail, seasonal mushroom, onion, spinach

Free range chicken breast, mushroom, sweetcorn and chickpea, braised chicken leg coconut curry

Linguine pasta, Queensland spanner crab meat, roasted red pepper, tomato, chili, fresh basil

Queensland red snapper, summer squash, roasted tomato dressing, black olive, almond cream

## Dessert

Dark chocolate mousse, raspberry sorbet, caramelised milk curd, cocoa nib crumble and raspberry

Vanilla Butter- milk panna cotta, seasonal berries, mint, meringue

Caramelised white chocolate parfait, strawberry compote, mascarpone foam, pistachio sponge

## Sides

**10 each**

Baked carrots with whipped ricotta

Smoked paprika baked pumpkin

Shoestring fries

Butter lettuce, buttermilk dressing, picked herbs

Credit card transactions attract 1.8% surcharge.

No further discounts apply

Menu subject to seasonal change