



Pre-Theatre Special Menu

2 COURSES 60pp

3 COURSES 70pp

ENTREE

Pork belly, scallop, green apple, black mushroom, cider glaze

Stracciatella, grilled bell peppers, marinated white anchovy currants & nasturtium

Seared king salmon, black sesame, mandarin, green shallot oil & mustard leave

MAIN

Cone Bay barramundi, farro, sweetcorn, pencil leeks, Yarra Valley pearls

Spatchcock- grilled breast & confit leg, pancetta, cauliflower, radicchio & aged balsamic

Duck breast, roasted baby beetroot, whipped curd, salted pistachio, Pedro Ximenez

SIDES

Pan roasted kipfler potatoes, rosemary, duck fat

Steamed green beans, almond, feta, mint

DESSERT

Tiramisu, mascarpone ice-cream, cocoa & coffee

Meringue, wattleseed cream, passionfruit sorbet, pomegranate, orange & mint salad

Vanilla bean crème brulee, pistachio ice-cream