



Pre Theatre Menu

TWO COURSE MENU FIFTY NINE DOLLARS
THREE COURSE MENU SEVENTY NINE DOLLARS

OYSTERS & SELECTION OF CAVIAR AVAILABLE ON REQUEST

Entrée

Celeriac

SESAME
LEMONGRASS & ROAST POTATO BROTH
(V)(GF)(DF)

Fish Pillow

FISH BASED GNOCCHI
CANNELLINI, VONGOLE, CUTTLEFISH
(GF)

Duck

RAVIOLI
SERVED AL DENTE
CARROT, CONSOMMÉ

Main

Shark

PEA, BASIL
BROCCOLI, BLACK BEAN & FINGER LIME
(GF)(DF)

Pecorino

BOTTONI
BROAD BEAN, MUSSELS & LIME

Lamb

RUMP
HERB SALAD, PUFFED BUCKWHEAT
CHARRED LEEK, BLACK GARLIC JUS
(DF)

Sirloin

SMOKED EGGPLANT & SUMMERLAND CAMEL CHEESE, MB 2+
(GF)

Dessert

Apple

GRANNY SMITH APPLE
MASCARPONE, CARAMEL & YUZU
(GF)

Chocolate

SEMIFREDDO
GIANDUIA, WHITE COFFEE
TEXTURES OF CHOCOLATE
(GF)(CN)

Chef's Private Cheese Selection

SERVED WITH HOUSE MADE
BREAD, LAVOSH & CONDIMENTS
(CN)

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

THIS MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE