

# Pre-Theatre menu

2 COURSE \$49 PER PERSON

MEALS ARE SERVED WITH YOUR CHOICE OF A GLASS OF HOUSE WINE/BEER OR NON ALCOHOLIC BEVERAGE )

## APPETIZERS

### **Citrus-cured salmon**

horseradish, roe, tapioca, shiso

### **Grilled haloumi**

green olives, chorizo, red pepper piperade

### **Buffalo chicken wings**

hot sauce, ranch dressing, celery

## MAIN COURSE

### **Black angus burger**

200g angus beef, bacon, lettuce, tomato, pickles, cheese  
american mustard, barbeque sauce, onion rings, chips & aioli

### **Lockwood farms free range chicken breast**

chorizo crumb, burnt butter potato, pea puree, broccolini, jus

### **Tasmanian salmon fillets**

ancient grains, pomegranate, edamame, mustard dressing,  
witlof & fennel

## DESSERTS

### **Crème brûlée**

whipped mascarpone, pistachio biscotti

### **Four pillars gin & tonic cheesecake,**

ginger beer, cookie crumb, finger lime

### **Spiced date pudding**

toffee cream, meringue, vanilla ice cream



Please be advised that any advantage plus discounts will not be applicable for the pre-theatre menu.

**If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience**

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10% service charge will be applied for all public holidays