

## PRE-THEATRE MENU

# 350 Restaurant & Lounge

**TWO COURSE \$55 PER PERSON**  
**THREE COURSE \$65 PER PERSON**  
including complimentary garlic bread

### ENTRÉE

**TWICE COOKED PORK BELLY (GF,DF)**  
summer salad, mint, coriander, namjin sauce

**CURED SALMON (DF)**  
pickled cucumber, shimeji, salmon roe,  
sourdough

**QUINOA SALAD (V,GF)**  
roasted pumpkin, hazelnut, pomegranate,  
Persian feta

### MAINS

**PINNACLE TOP STRIPLIN (GF)**  
pan fried potatoes, green asparagus, truss tomato, jus

**BARRAMUNDI (GF)**  
white bean puree, fresh peas, asparagus, lemon butter

**CHICKEN SUPREME (GF)**  
mashed potato, broccolini, rosemary jus

**POTATO GNOCCHI (V)**  
home made, heirloom carrots, lentil puree, grana padano

### DESSERTS

**PASSIONFRUIT BRULEE**  
coconut lime cookies

**YOGHURT PANNACOTTA**  
honey glazed apricot, lemon curd, biscotti

**CHOCOLATE MOUSSE**  
candied hazelnut, raspberry gel