



Pre-Show Dinner Menu

TO SHARE

Slow-Fermented Focaccia (V)

Extra Virgin Olive Oil & Modena Balsamic

ENTREE

Beetroot Carpaccio (V • GF)

Orange, Goat cheese, Fennel

Mushroom Croquetas (3 pieces, V)

Truffle Aioli

Crispy Calamari (GF, DF, M*)

Lemon Pepper & Aioli

MAIN

Humpty Doo Barramundi (GF, M*)

Rocket, Fennel, Champagne Beurre Blanc & Avruga Caviar

Corn-Fed Chicken Supreme (GF)

Whipped Ricotta, Roasted Sweet Potato & Jus

SIDES

Char-Grilled Broccolini (VE, GF, DF, N)

Almonds & Citrus Balsamic

Triple-Cooked Potato Chips

Grated Parmesan

DESSERT

Chef's Selection of Shared Desserts

A seasonal dessert platter served to share.

| V/ Vegetarian | GF/ Gluten Free | DF/ Dairy Free | N/ Contains Nuts | VE/ Vegan |
Seafood Origin: M*/ Mixed Origin | I*/ Imported | A*/ Australian

MP (Market Price). Our menus are subject to change based on seasonality and availability of ingredients. Please ask about special dietary requirements.

A 12% service charge applies for groups of 10+ and a 1.5% surcharge on all payments by card.

A 12% surcharge applies to Sundays and 15% on public holidays.