

Nº35

PRE THEATRE MENU

2-courses

ENTRÉE/PLAT – PLAT/DESSERT

**79 per person including a glass of
selected sparkling, red or white wine**

**These dishes have been thoughtfully curated to enhance your dining
experience while ensuring you arrive to the theatre on time!**

ENTREES

GAZPACHO

Heirloom tomato gazpacho with burrata and basil LG, H, V

CEVICHE

Kingfish, avocado mousse served with Avruga caviar LG, H

PLATS

BOEUF BOURGUIGNON

Gippsland short rib Bourguignonne style with bacon,
mushroom, confit onion and creamed potatoes LG

PAVE DE SAUMON

Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

DESSERTS

BABA AU RHUM with Chantilly v

CREME CARAMEL NATURE LG, H, V

LG low gluten H halal V vegetarian

Discounts not applicable to the above menu pricing.

Our kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal & subject to change without notice.