

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

TERRINE DE CAMPAGNE
country style pork & pistachio terrine

VELOUTÉ
almond, cannellini bean, grape LG NDI VG H

PLATS

CONFIT DE SAUMON
Tasmanian salmon, parsley, garlic, crouton LG H

BOEUF BOURGUIGNON
Gippsland beef cheek, red wine, bacon LG

DESSERTS

CRÈME BRÛLÉE
coconut LG V H

ASSIETTE DE FROMAGE
selection of cheese, honey, fig jam, celery V

LG low gluten NDI no dairy ingredients V vegetarian VG vegan H halal

Discounts not applicable to the above menu pricing.

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort 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 served is sustainably certified. Our menu is seasonal and subject to change without notice.

15% surcharge applies to entire bill on public holidays.