

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

SÉRIOLE MARINÉ

cured spencer gulf yellowtail kingfish, ponzu,
avocado, yarra valley salmon roe NDI

PANISSE CROUSTILLANTE

chickpea, smoked eggplant purée, black olive crumb,
mount zero citrus olive oil VG

PLATS

CONFIT DE CANARD

victorian aylesbury cross duck leg,
textures of corn, backyard citrus raw honey LG

GNOCCHI AUX CHAMPIGNONS

potato gnocchi, preserved mushrooms,
confit garlic purée, aromatic herbs LG NDI VG H

DESSERTS

BOMBE ALASKA

raspberry, passionfruit, vanilla LG H
flambéed tableside with cointreau +5

CAFÉ GOURMAND (3 pcs)

a selection of house petite sweets

LG low gluten NDI no dairy ingredients V vegan H halal

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.