

PRE SHOW MENU

2 courses \$49 per person

3 courses \$59 per person

entrée

**Yucatan kingfish ceviche, tequila, lime, grilled corn, black beans,
Avocado crème fraiche, tortilla crisps**

**Goats cheese fritters, baby beetroot salad, toasted hazelnuts, dill,
pink peppercorn dressing**

**Steamed pork and prawn dumplings, fermented chilli dressing,
green onions, roasted eggplant, wood ear mushroom**

Main

**Roasted lemongrass chicken, nasi lemak, baked coconut rice, egg omelette,
shrimp sambal, cucumber, fried shallots**

**24hr baked middle eastern lamb, warm hummus, chickpeas, brown tahini butter,
heirloom tomato, shallot, mint, grilled mountain bread**

**Pan baked gnocchi, roasted field mushrooms, cavolo nero, provolone cheese,
basil, ricotta salata**

dessert

**Dark chocolate and almond semi freddo, vanilla poached local peach, Melba sauce,
chocolate almond crumble**