

# PRE SHOW MENU

2 courses \$49 3 courses \$59

## ENTRÉE

Roasted beetroot, buffalo mozzarella cheese, rosemary chilli honey, baby beet salad, toasted hazelnuts, mint

Scamorza cheese fritters, heirloom tomato, smoked tomato dressing, saffron pickled cucumbers

Ocean trout crudo ..... + \$5  
sesame cracker, green papaya, lime, shrimp shallot sambal, chilli cashew

## MAIN

Pan roasted free range chicken, lemon thyme, orzo, green olives, toasted pine nuts , fennel, black garlic dressing, basil oil

Slow roasted pork belly ..... + \$5  
Hong Kong pepper sauce, steamed jasmine rice, snow pea salad, toasted sesame, crackling crumble

Tandoori baked cauliflower, apple and kohlrabi salad, yellow split peas, green chilli, roasted peanuts, currants, mint, coriander, mint, yoghurt sauce

## DESSERT

Tiramisu cheesecake, mascarpone, white chocolate, espresso caramel, chocolate savoiardi

Coconut sago, mango, roasted coconut, puffed green rice, mango sorbet

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