

PRE SHOW MENU

2 courses \$49 3 courses \$59

ENTRÉE

Kerelan masala roasted eggplant, toasted cashews, fresh coconut salad, cucumber, green chilli, boondi, pickled lime yoghurt, paneer cheese

Haloumi and dill beignets, grilled zucchini salad, tomatoes, toasted almonds, pickled garlic, lemon thyme dressing

Cured salmon + \$5
preserved lemon, toasted bulgar, parsley oil, pickled shallot, tomato, black pepper labneh, tahini cracker

MAIN

Pan roasted free range chicken breast, hot and sour caramel, Vietnamese green mango salad, toasted coconut, chilli, broken rice, roasted peanuts, coconut shrimp sambal

Slow roasted lamb shoulder + \$5
pistachio, feta and oregano dolmade, smoked tomato red wine sauce, fennel, parsley

Heirloom roasted carrot fattoush, garden tomato, celery, carrot hummus, pita crisps, honey glazed walnuts, mint and orange dressing

DESSERT

Peach and vanilla semi freddo, fresh peach, buckwheat and almond granola, raspberry sauce

Dark chocolate and orange creme caramel, chocolate ganache, gingerbread crumble

PRE SHOW MENU

2 courses \$49 3 courses \$59

ENTRÉE

Kerelan masala roasted eggplant, toasted cashews, fresh coconut salad, cucumber, green chilli, boondi, pickled lime yoghurt, paneer cheese

Haloumi and dill beignets, grilled zucchini salad, tomatoes, toasted almonds, pickled garlic, lemon thyme dressing

Cured salmon + \$5
preserved lemon, toasted bulgar, parsley oil, pickled shallot, tomato, black pepper labneh, tahini cracker

MAIN

Pan roasted free range chicken breast, hot and sour caramel, Vietnamese green mango salad, toasted coconut, chilli, broken rice, roasted peanuts, coconut shrimp sambal

Slow roasted lamb shoulder + \$5
pistachio, feta and oregano dolmade, smoked tomato red wine sauce, fennel, parsley

Heirloom roasted carrot fattoush, garden tomato, celery, carrot hummus, pita crisps, honey glazed walnuts, mint and orange dressing

DESSERT

Peach and vanilla semi freddo, fresh peach, buckwheat and almond granola, raspberry sauce

Dark chocolate and orange creme caramel, chocolate ganache, gingerbread crumble