

PRE SHOW MENU

2 courses \$49 3 courses \$59

ENTRÉE

Thai salmon crudo, lemongrass chilli jam + \$5
cucumber, kaffir lime dressing, toasted candlenut, egg,
sweet crispy shrimp

Goats cheese soufflé, spiced walnut and honey, red love
apple, watercress, muscatels

Roasted cauliflower salad, feta, sumac, farro, red grapes,
celery, toasted pistachio, salted lemon

MAIN

Slow roasted duck, Persian pressed potato bake, labneh,
pomegranate, citrus salad, endive,
smokey roasted almonds

Pan fried Adelaide hills lamb rump + \$5
tamarind glaze, Bengali eggplant masala, green beans,
yoghurt sauce, sweet pickled onion, mint

Pan fried gnocchi, roast garlic and porcini butter, chestnut
mushrooms, peas, broad bean pesto, basil, provolone
cheese

DESSERT

Poached pear and vanilla frangipane tart, roasted almond
icecream

Sticky date pudding, salted caramel sauce, biscoff and
walnut crumble, double cream

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