

PRE SHOW MENU

2 courses \$49 3 courses \$59

ENTRÉE

Fried quattro formaggi fritters, salt baked beetroot, honey, mustard and dill dressing

Vodka cured salmon, red sauerkraut, caraway granola, creme fraiche, chervil, baby capers, sweet pickled onions +\$5

Roasted eggplant, Persian feta, preserved lemon, black olive, herby crust, green goddess yoghurt

MAIN

Slow cooked beef cheek Katsu, miso BBQ sauce, cabbage slaw, steamed rice, Japanese pickles +\$5

Pan fried free range chicken bravas, white beans with spicy sausage, garlic and tomato, shaved fennel, lemon, parsley

Coconut and green chilli roast cauliflower, Sri Lankan red lentil dal, cucumber salad, spiced peanuts

DESSERT

Ice cream sandwich, honeycomb semifreddo, dark chocolate snap, chocolate caramel

Basque cheesecake, biscuit crumb, blood orange salad, citrus syrup

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