

PRE SHOW MENU

2 courses \$49 3 courses \$59

ENTRÉE

Cheesy salt cod fritters, heirloom tomato salad,
preserved lemon, green olives, taramasalata

Salt baked beetroot, roast hazelnut and orange pesto,
pickled red onion, dill, baby beet salad

Cured salmon with smokey unagi glaze +\$5
nashi pear, daikon, roasted sesame sauce,
sweet pickled ginger

MAIN

Slow roasted lamb shoulder, Woodside goats curd,
white bean salad, dill pickled cucumber, +\$5
smoked tomato, herb dressing

Sesame crusted fried Lebanese zucchini salad, feta,
rainbow spinach, heirloom tomato, smokey almonds,
radicchio, herbs, saffron yogurt

Baked lemongrass chicken, Malaysian coconut
and sweet potato curry, cabbage slaw,
sambal dressing, roasted peanuts

DESSERT

Banana and macadamia nut soufflé, cinnamon
ice cream, white chocolate caramel sauce

Lemon panna cotta, blueberry, white chocolate
and hazelnut crumble

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