

PRE SHOW MENU

2 courses \$49 3 courses \$59

ENTREE

Stout and aged cheddar fritters, Waldorf salad, balsamic pearl onions, candied walnuts

Coorong mullet crudo, lemon and parsley oil, creme fraiche, rhubarb, sweet pickled onion, toasted sesame brittle...+\$5

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

MAIN

Slow cooked grain fed beef rib, hummus, farro, Lebanese pickles, sweet pepitas, green almond and parsley salad ...+ \$5

Sesame and ginger roast chicken breast, Cantonese mushroom hotpot, soy beans, tofu, wild rice, crispy prawn cracker

Pan fried gnocchi, broc tops, cavolo nero, leek and parmesan sauce, Gorgonzola, shaved fennel and basil

DESSERT

Baked honey custard, poached local peaches, pistachio kataifi

Banana and macadamia nut souffle, cinnamon icecream, white chocolate caramel sauce



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