

Pre-Theatre Menu

A Choice of Two Courses \$99 Per Person

Choice of Entrée:

Kingfish with Yuzu Dressing, Miso and Pickled Daikon Radish
Wagin Duck Liver Parfait with Blackberry and Brioche
La Delizia Burrata with Wood Fired and Pickled Beetroot, Horseradish and Pepitas

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Choice of Main:

Cape Grim 36 Month Old Grass Fed Fillet with Béarnaise Charcoal Roasted Market Fish with Coconut, Chilli and Curry Leaf Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins

Shared Sides:

Cos, Endive and Radicchio Salad with Burnt Honey Vinaigrette Potato Purée

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Choice of Desert:

Catherine's Passionfruit Pavlova with Chantilly Cream Seasonal Sorbet Pyengana Clothbound Cheddar, Cow's Milk, Tasmania, Australia