

Nº35

PRE THEATRE MENU

2-courses

ENTRÉE/PLAT – PLAT/DESSERT

**79 per person including a glass of
selected sparkling, red or white wine**

**These dishes have been thoughtfully curated to enhance your dining
experience while ensuring you arrive to the theatre on time!**

ENTREES

TERRINE MAISON

Ravens Creek Farm ham hock terrine, sauce gribiche,
bitter leaves, sourdough toast

TARTE DU JARDIN

Raffa's Farm asparagus, Woodside goats cheese, peas, mint v

PLATS

RISOTTO À LA TOMATE

tomato fregola sarda, stracciatella, rocket, croutons v

CONFIT DE CANARD

Victorian Aylesbury-Cross duck leg, celeriac choucroute, bay leaf, blackberry

DESSERTS

BRÛLÉE AU MIEL

Tasmanian Leatherwood honey, pain d'épices v H

MANGUE FRAÎCHE

Kensington Pride mango, passionfruit soup, basil sorbet LG V H

LG low gluten V vegetarian H halal

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance.

All seafood served is sustainably certified. Our menu is seasonal and subject to change without notice.

15% surcharge applies to entire bill on public holidays.