

# Pre-Theatre Menu

2 courses for \$54 per person

3 courses for \$64 per person

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## ENTRÉE

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### **Meridith Farm Goats Curd**

Green Apple Cannelloni, Celery Mousse,  
Walnut Tuile, Lemon Infused Olive Oil

*v, gf*

### **Free-Range Chicken Breast**

Charred Broccoli Stem, Almond Cream,  
Cured Egg Yolk, Parmesan Cheese

*gf*

### **Blue Swimmer Crab**

Avocado, Salmon Roe, Sweet Corn Puree,  
Crab Oil, Micro Cos Leaves

*gf*

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## MAIN

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### **Aylesbury Duck Breast**

Garlic Shoot Puree, Pistachio Nut, Orange Infused  
Carrot, Puffed Rice, Green Beans, Duck Jus

*gf*

### **Slow Cooked and Torched Salmon**

Spinach Puree, Grilled Baby Octopus, Tomato,  
Fennel and Eggplant Ragu

*gf*

### **180g Beef Tenderloin**

Braised Beef Croquette, Roasted Onion Puree,  
Salt Baked Celeriac, Celery Oil, Beef Jus

*gf*

(\$10 Supplement)

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## SIDES (\$9 each)

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Crispy Fries with  
Truffle Aioli

Steamed Broccolini with  
Roasted Nuts

Vitality Coleslaw

Garden Leaves with Soft Herbs  
and Red Wine Vinegar Dressing

Rooftop Honey and  
Herb Roasted Root Vegetables

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## DESSERT

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### **Australian Angel**

Coconut Mousse, Raspberry Gel,  
Crème Chantilly

*gf*

### **Chocolate Delice**

Salted Caramel, Spiced Cherry,  
Kirsch Sorbet

*gf*

### **Vanilla Panna Cotta**

Orange and Mango Salad, Rum Syrup,  
Lemon Infused Crumb

*gf*

*gf*- gluten free, *lf*- lactose free, *p*- contains pork, *v*- vegetarian, *vg*- vegan, *df*- dairy free

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.