



## & Juliet - Pre-Theatre Dining

Two Courses \$75  
Three Courses \$85

### *Snack + Bites*

East Coast Oysters, Mignonette Sauce	7.5ea
Corn Croquette, Queensland Blue Swimmer Crab Salad, Rouille	8ea
Crispy Zucchini Flower, Ricotta, Malfroy Honey	6ea
Sourdough Bread, Whipped Butter	6ea

### *Choice of*

Kingfish, Dashi Dressing, Pear, Radish, Shizo  
Veal Tar Tar, Tuna Sauce, Cabbage Leaves, Caper Crisp  
Burrata Cheese, Preserved Persimmon, Pumpkin Seed Pesto

### *Choice of*

Pumpkin Cavatelli, Sage Butter, Pine Nut Pangrattata  
Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Chestnut Mushroom  
Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive  
Cowra Lamb Rump, Cavolo Nero, Golden Raisin, Celeriac  
Salt Baked Beetroot, Puff Pastry, Milawa Blue, Garden Herbs

### *Sides*

Carrot, Orange Butter, Parsley	10
Seasonal Lettuce, Pomegranate Molasses Vinaigrette, Fresh Herbs	10
Shoestring Fries, Olson Sea Salt	10

### *Choice of*

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue  
Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs  
Raspberry Pistachio Tart, Raspberry Mousse, Pistachio praline