



## Pre-Show Dining

Two Courses & Glass of wine \$75

Three Courses & Glass of wine \$85

### *Snack + Bites*

East Coast Oysters, Mignonette Sauce	7ea
Canberra Black Winter Truffle, Crispy Artichoke, Miso	15
Crispy Zucchini Flower, Ricotta, Malfroy Honey	8ea
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*

Mushroom Cavatelli, Sage Butter, Parmesan 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