



Pre-Show Dining

Two Courses & Glass of wine \$75
Three Courses & Glass of wine \$85

Snack & Bites

East Coast Oysters, Mignonette Sauce	7ea
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, Green Asparagus, Rocket, Pumpkin Seed

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
Seasonal Lettuce, Pomegranate Molasses Vinaigrette, Fresh Herbs
Shoestring Fries, Olson Sea Salt

Choice of

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue	10
Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs	10
Raspberry Pistachio Tart, Raspberry Mousse, Pistachio praline	10