



Pre-Show Dining

Two Courses & Glass of wine \$85
Three Courses & Glass of wine \$95

Snack & Bites

Freshly Chucked Oyster, Mignonette Sauce, Lemon	7.5ea
Crispy Zucchini Flower, Honey ricotta Stuffing	8ea
Seared Scallops, in House XO Sauce, Chives	18
Sourdough Bread, Whipped Butter	4pp

Choice of

Green Asparagus, Almond, Apple, Fresh Herbs
Angus Beef Tartare, Sundried Tomato, Olive, Zucchini, Sourdough Croutons
Hiramasa Kingfish, Cucumber Horseradish Dressing, Nasturtium Leaves
Ulladulla Bluefin Tuna, Dashi, French Radish

Choice of

Sourdough Spaghettini, Confit Byron Bay Berkshire Pork, Parmesan Cream
Cowra NSW Lamb Rump, Broad Bean, Spring Peas
Arcadia NSW Free Range Chicken, Black Garlic, Grilled Leek, Albufera Sauce
Riverina NSW Dry Aged Angus Rump Cap, New Season Pickled Onion

Sides

Seasonal Lettuce, Pomegranate Molasses Dressing, Radish, Fresh Herbs	12
Shoestring Fries, Olson Sea Salt	12

Choice of

Dark Chocolate Hazelnut Tart, Chocolate Mousse, Hazelnut Praline
Meredith Sheep's Yoghurt Panna Cotta, Strawberry, Lemon Myrtle
Oven Baked Peaches, Vanilla Peach Syrup, Mascarpone Cream, Almond Milk Sorbet

Menu items are subject to change due to the seasonality of fresh local produce. For any dietary requirements, please consult your waiter for alternative options. A surcharge of 15% applies on Public Holidays. A surcharge of 10% applies on weekends. A 1.4% surcharge for all card payments is applicable.

Accor Plus privilege is not applicable to this menu.