



All Day Dining

ROYAL TASTING FEAST

\$79pp

Chive crumpets, cod egg cream, bottarga

Chicken liver parfait, cornichons, Sauternes jelly, toast

Scallops, cauliflower, nasturtium (*gf*)

Strozzapretti, calamari, perilla pesto, chilli

Donuts, honey, yoghurt, cinnamon, star anise, pistachio (*v*)

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option (df) dairy free (nf) nut free

(vo) vegetarian option available (vgo) vegan option available (dfo) dairy free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

TO SHARE

6 Freshly shucked oysters, mignonette, lemon (*gf, df*) \$38

Suggestion NV Veuve Clicquot 'Yellow Label' Champagne 30 glass

Black River Oscietra Imperial Caviar 10g & blinis \$58

Suggestion 12 Dom Pérignon, Champagne 80 glass

Roast eggplant purée, miso, belgium endive, pickled onions (*vg, gf, df*) \$19

Suggestion NV Arlaux 'Premier Cru - Brut Grande Cuvée' Montagne de Reims, Champagne 38 glass

Chive crumpets, cod egg cream, bottarga \$21

Suggestion NV Mumm Marlborough 'Brut Prestige', Marlborough, NZ 17 glass

Crispy potato 'Anna' smoked almond, dill (*v*) \$19

Suggestion NV Noël Bazin 'Blanc de Blancs' Villers-Marmery, Champagne 28 glass

Jamon Serrano 50g, pico, olive oil (*df*) \$22

Suggestion G.H.Mumm RSRV 4.5 Brut Champagne 38 glass

Stracciatella, watermelon, shiso (*v, gf*) \$24

Suggestion NV Penfolds x Thiénot Rosé Champagne 39 glass

Zucchini flower, 4 cheeses, ricotta salata (*v*) \$25

Suggestion NV G.H.Mumm 'Grand Cordon Brut' Champagne 26 glass

Hendrick's cured trout, pickled ginger, cucamelon, dill, roe (*gf*) \$28

Suggestion NV 42 Degrees South 'Premier' Rosé, Coal River Valley, TAS 15 glass

Scallops, cauliflower, nasturtium \$27

Suggestion NV Chandon 'Blanc de Blancs' Yarra Valley, VIC 19 glass

Chicken liver parfait, cornichons, Sauternes jelly, toast \$25

Suggestion NV Robert Barbichon 'Blanc de Noirs – Brut' Côtes-de-Bar, Champagne 42 glass

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MAINS

Potato gnocchi, sautéed greens, parmesan sauce (v) \$34

Suggestion NV Louis Pommery, *Hampshire, England* 27 glass

Confit salmon, cucumber velouté, karkalla (df) \$38

Suggestion '12 Veuve Clicquot 'Vintage' Rosé *Champagne* 54 glass

Chicken breast, French peas, pancetta, chicken jus (gf) \$35

Suggestion '13 Moët & Chandon 'Grand Vintage' *Champagne* 39 glass

Strozzapretti, calamari, perilla pesto, chilli \$32

Suggestion NV Bandini Prosecco, *Veneto, Italy* 15 glass

SIDE DISHES

Cos lettuce, eschalot, cucumber, thyme dressing (vg, gf, df) \$12

Shoestring fries, spicy salt, aioli (v, vg, gf, df) \$14

DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio (v) \$19

Suggestion G.H.Mumm RSRV 4.5 Brut Grand Cru, *Reims, Montagne de Reims* 38 glass

Valrhona 'Jivara' mousse, raspberry, crisp (gf) \$20

Suggestion NV 42 Degrees South 'Premier' Rosé, *Coal River Valley, TAS* 15 glass

Cheese selection, grapes, lavosh & oat crackers \$34

Suggestion NV Robert Barbichon 'Blanc de Noirs – Brut' *Côtes-de-Bar, Champagne* 42 glass

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PRE THEATRE MENU

\$60pp

Shared feast for the table

Available from 5pm

Chicken liver parfait, cornichons, Sauternes jelly, toast

Stracciatella, watermelon, shiso (*v, gf*)

Confit salmon, cucumber velouté, karkalla (*df*)

Donuts, honey, yoghurt, cinnamon, star anise, pistachio (*v*)

HIGH CHEESE

\$38pp

(minimum 2pp)

Selection of 3 types of cheeses, lavosh oat crackers,
grapes, quince, chutney, dried fruits & nuts

MATCHING WINE

NV Kilikanoon 'Brut' Vouvray, *Loire Valley, France* \$90

*Made from 100% Chenin blanc in Loire, this wine was made for
cheese pairing. The ripe red apple skin and spiced quince notes perfect
for a blue cheese, but it has an almost cheese rind like texture and
refreshing acidity to match bries and hard cheeses too.*

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