

## PRE THEATRE MENU

\$60pp

Shared feast for the table

*Available from 5pm*

Chicken liver parfait, chive crumpets, raisin puree, port jelly

Taramasalata with spring vegetables, green oil

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

Donuts, honey, yoghurt, cinnamon, star anise,  
pistachio, hot chocolate sauce (*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* \$95

*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.*

(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 (df) dairy free option available

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