

# PRE-THEATRE

## SET-MENU

2 courses & glass of house  
red or white wine

**75 per person**

3 courses & glass of house  
red or white wine

**90 per person**

## ENTRÉE

Chicken liver pâté,  
seasonal fruit jelly,  
golden raisin chutney,  
toasted brioche  
(GF on request)

Heritage beetroot salad,  
goats' cheese, citrus,  
manuka honey hazelnut crumble  
(GF, VGN & NF on request)

Treacle Cured salmon,  
mustard mayo,  
pumpkin seed granola,  
seasonal pickles  
(GF, DF)

Menu by

*Carl Patrick Thomas*

## MAIN

Five Acre fields poached chicken, roasted garlic & leek mash, parsnip, sauté fine beans, seeded granola, chicken jus gras (GF)

Roast fillet of Humpty Doo barramundi, zucchini puree, sourdough, onion & herb crumb (DF)

Wild mushroom & red wine ragu rigatoni, grana Padano, roquette (V, VGN on request)

24hr braised Riverina lamb shoulder, rosemary polenta, sundried tomatoes, rosemary oil (GF)

## SHARED SIDES

*Choose one per table*

Crispy rosemary potato, lemon aioli (GF)

Grilled lemon & garlic roasted broccolini, pickled shallots, toasted almonds (N, GF)

Roasted Brussel sprouts, truffle honey dressing, garlic aioli, crispy bacon (GF, N, DF)

## DESSERT

Classic carrot cake, vanilla cream cheese mousse, gingered walnuts (N, GF)

White chocolate, basil & strawberry cheesecake, crisp meringue, nasturtiums

70% Valrhona Guanaja chocolate tart, blood orange sorbet