

PRE SHOW DINNER SET MENU

2 Courses \$35 • 3 Courses \$45

ENTREE

Bruschetta

tomato, olive oil, basil, Spanish onion on sourdough

Labneh & spicy capsicum dip **v**

lavosh bread, marinated olives

Salt & pepper calamari

with lime chilli aioli

Oysters 1/2 doz

natural, kilpatrick or mornay

MAIN

Baby octopus pico de gallo

chilli, salsa, hand-picked leaves, vinaigrette, toasted sourdough

Pan-seared chicken breast **gf**

warm roasted seasonal vegetables dressed with vinaigrette

250g Rump

choose from shoestring fries, creamy mash or roast potatoes & sauce
*gravy, peppercorn, mushroom, garlic butter **gf**, chimichurri **gf***

Crispy skin salmon

warm seasonal vegetables with salsa verde

DESSERT

Chocolate brûlée

flourless chocolate sponge, chocolate mousse, caramel brûlée centre
finished with a dark chocolate glacage and gold dust, served with
pistachio ice cream

Peanut butter pillow

peanut butter mousse with a salted caramel insert finished with a
peanut butter glaze and caramel popcorn

Malibu & coconut slice

almond and lime zest sponge with whipped Malibu ganache and
mango confit, finished with white chocolate and roasted coconut

Passionfruit meringue tart

handmade short crust pastry filled with passion fruit curd and
finished with burnt meringue

