

Pre Theatre



2 Course 90

3 Course 110

Includes

menu, accompanied by a glass of
house wine, shared side and Purezza still or sparkling water

ENTRÉE

Native Herb Infused Smoked Chicken Liver Parfait

Davidson's plum and port wine jelly, home-made pickles,
Davidson's plum pearls, toasted Tasmanian mountain pepper flat bread *GFO

Bush Tomato Gazpacho

Indigenous herbs, dark rye bread *V, VNO, GFO

Lemon Myrtle & Pepperberry Cured Salmon

Lemon myrtle & gin cucumber, lemon aspen gel, lemon myrtle pearls *GF, DF

MAIN

Smoked Blue Gum Barramundi

Chardonnay vinegar mash, lemon aspen white wine cream sauce *GF

Potato Gnocchi

Peas, asparagus, warrigal green and macadamia pesto, basil *VNO, GFO, N, V

Braised Wallaby Shank

Native infused tomatoes, sweet potato rosti *DF

Quandong Glazed Chicken Breast

Warrigal greens, roasted pine nuts, asparagus, Dutch carrots *GF, N

SIDES

Roasted duck fat kipfler potatoes, native thyme *DF

Steamed broccolini, warrigal greens, seared lemon cheek, lemon myrtle oil *V, GFO, DF

Mixed leaves, orange, tiny tom tomatoes, cucumber, roasted capsicum,
riberry vinaigrette dressing *GF, VN

DESSERT

Mark Olive's Bush Pavlova

Native fruit coulis, roasted wattleseed cream *V, GF

Summer Fruit Gateaux, Rivermint Sorbet

Mango, passionfruit, banana, coconut *N, V

Strawberry Gum Pana Cotta

Candied pepitas, sunflower seeds, poached strawberries *VN, GF